



**TAP  
TOOLBOX**

# **SOLUTIONS FOR ALTERNATIVE PROTEINS**

**TASTE, TEXTURE AND COLOUR FOR  
PLANT-BASED APPLICATIONS**

## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

**Currently, the hottest trend in culinary are plant-based products, including vegetarian or vegan alternatives of meat, fish and cheese products as well as products with their own authentic “green” taste profile for health and environmentally conscious consumers.**

Symrise conducted various consumer and market studies to get a profound understanding of the different food cultures. Especially the flexitarian movement has grown in popularity and represents the consumers who eat meat, fish and cheese products as well as the plant-based alternatives. This diet is a combination of both and appeals to people who do not want to completely give up their meat, fish and cheese consumption, but want to be more diverse in their diet and see the many benefits of the plant-based alternatives.

These consumers crave for health, natural and guilt-free alternatives without compromising on taste.

The challenge is to give vegetarian or vegan plant-based products a juicy texture, pleasant mouthfeel and full-bodied taste by combining masking components with corresponding body and top notes.

As each plant-based protein differs in its functionality, texture, stability and taste, Symrise worked on a comprehensive flavour and application research project and finally succeeded in developing authentic taste solutions for plant-based vegetarian/vegan products.

We have combined some of these extensively tested and well performing products into a TasteforAlternativeProteins Toolbox to offer a broad portfolio covering all major applications of the TAP field to achieve the desired characteristics.

Various product solutions enable you to create appealing “alternative” products which meet market and consumer demands.

Alternative proteins – **We deliver an effective answer to this global challenge!**



## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

The Symrise Group originally resulted from a merger between two German companies Haarmann & Reimer and Dragoco in 2003. In December 2006, Symrise AG entered the stock market. Symrise is a global supplier of fragrances, flavourings, cosmetics as well as functional ingredients. Clients are manufacturers of perfumes, cosmetics, food and beverages, the pharmaceutical industry, producers of nutritional supplements and pet food.

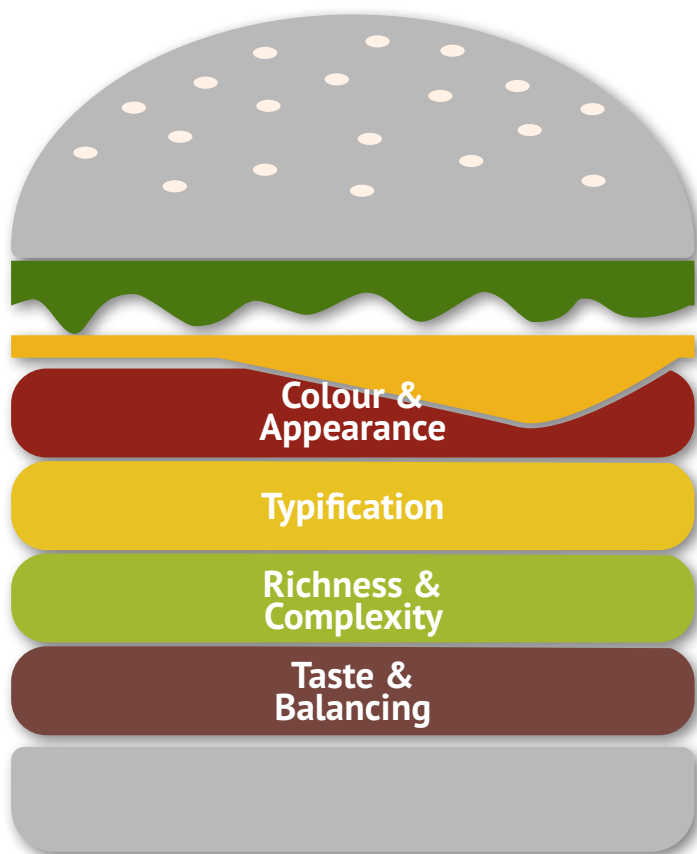
Headquartered in Holzminden, Germany, the group is represented by more than 100 locations in Europe, Africa, the Middle East, Asia, the United States and Latin America.

As Symrise's distribution partner, we have access to one of the largest flavour portfolios worldwide. Our close cooperation with a leading manufacturer of flavours allows us to offer Symrise's outstanding and innovative products to numerous customers.

Th. Geyer Ingredients has been distributing Symrise products for 50 years!

## TASTE FOR ALTERNATIVE PROTEINS

### SYMRISE'S BUILD-UP APPROACH



symrise 





## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

Discover the taste solutions we provide for the most common applications.

#### MEAT ANALOGUES



Hot Dog



Bratwurst



Salami/Chorizo



Steak



Chicken nuggets



Burger



#### FISH ANALOGUES



Crab/Surimi



Tuna



Salmon



Canned tuna



Fish fingers



#### CHEESE ANALOGUES



Cheese spread



Processed cheese/Cheese



#### PROUDLY GREEN

An alternative without any taste of meat, fish or cheese?

Our products also perform, of course, on the completely 'green' varieties which need their own special taste 'highlight' to be unique. This also makes vegetable based alternatives a creative and tasty replacement in the vegan diet.



#### TASTE SOLUTIONS

*discover beef®*

*vegetables*

*smoked foods*

*discover chicken®*

*Symspice®*

*that's onion®*

*cheese*

*Sunspice®*

*symlife®*

*fish*

## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

## SPICES – PREMIUM FLAVOUR SELECTION AND MORE

Do you need the special touch of spices or herbs for your final product?

Our new PFS includes in total more than 400 sweet and savoury taste solutions for numerous food applications. These proven product solutions meet individual market needs as well as technical requirements of specific application areas. Our portfolio amazes even with the possibility to order small quantities.

We provide the following key taste tonalities in the sub-category “spices”:

- Basil
- Capsicum
- Caraway
- Chilli
- Coriander
- Curry
- Dill
- Garlic
- Ginger
- Nutmeg
- Oregano
- Parsley
- Pepper
- Thyme
- Turmeric

Take a look at our interactive PFS brochure!



## FUCHS

### YOUR PARTNER FOR SPICES IN THE FOOD INDUSTRY



The FUCHS Group is the largest European spice manufacturer and the leading privately owned global spice company.

As an internationally operating family enterprise, FUCHS takes responsibility in the sustainable management of resources. From seed to kitchen, FUCHS actively influences the quality and taste of their products during the whole production process.

Offering a wide range of spices, culinary trends and innovative food technologies, they can help you to find customized spice solutions to optimize also plant-based applications.

### NATURAL AND VERSATILE

Spices have been an essential part of cooking and baking for thousands of years. Mono-spices such as pepper, paprika or cinnamon have become indispensable in our everyday lives. Due to increasing consumer demands, naturalness in particular is coming into focus. Spices are natural products that fulfil these requirements perfectly and thus offer food producers countless possibilities.

We are the distribution partner of FUCHS Spices.

#### We can offer a selected range of their products:

- Herbs & spices
- FireFox® (gently roasted spices)
- Liquid spice preparations
- Dry spice preparations

**You are searching for suitable taste directions for your plant-based applications?  
We are pleased to help with all your requests – just contact us!**

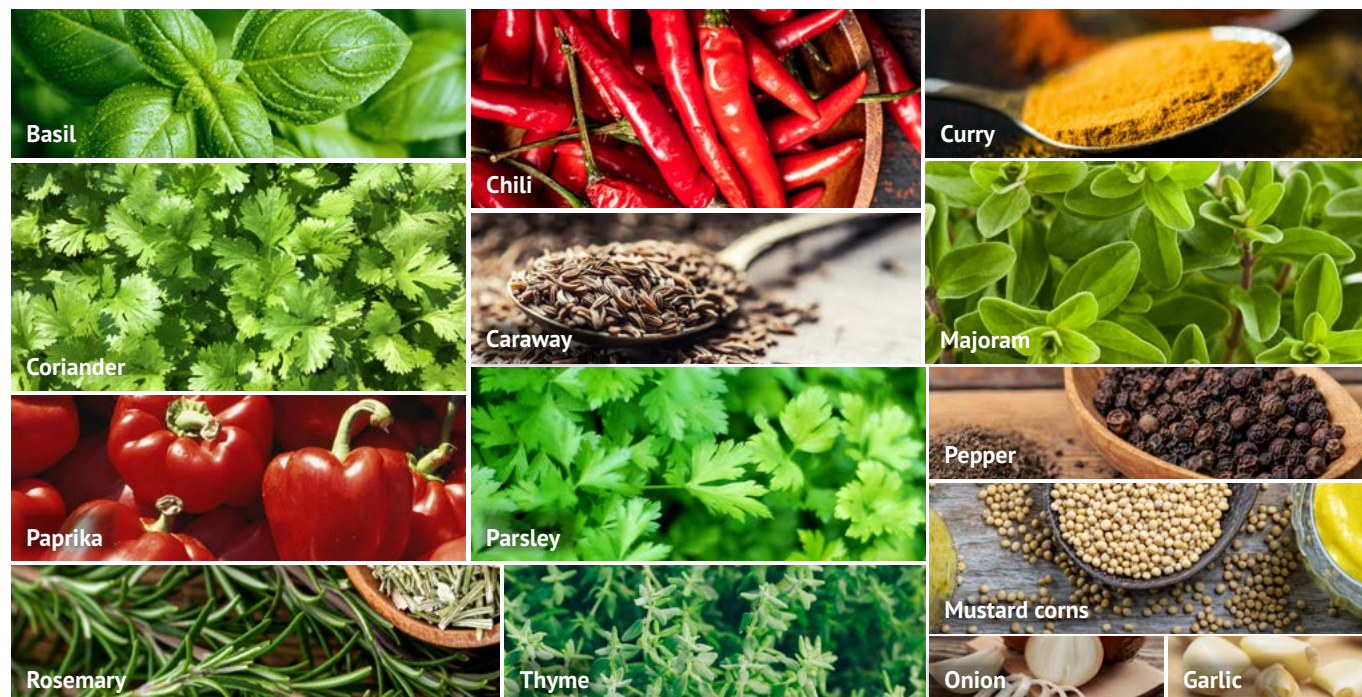




## FUCHS YOUR PARTNER FOR SPICES IN THE FOOD INDUSTRY

### HERBS & SPICES

Herbs and spices are vitally important ingredients for the food industry, offering taste and visual appeal. Due to their naturally contained flavour and aromas, they are used in many varying applications.



### FIREFOX®

FireFox® is a special process for the particularly gentle roasting of spices. Compared to other roasting processes it offers many advantages, such as pleasantly clear, soft roast, caramel notes and an intense, even, brown colour. FireFox® spices offer low microbiology. The process does not produce any burnt particles, so the roasted spices do not develop a burnt note during processing. All products remain completely natural.





## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS



**FOODSOLUTE®**, our brand for food and beverage, combines the benefits of high-quality products with the best ingredients.

With **FOODSOLUTE®** we present, among other things, our range of special flours and proteins. These products have been intensively tested by our application technology and have proven their taste and functionality.

### SPECIAL FLOURS



#### LINSOL

Linseed flour



#### HEMPSOL

Hemp seed flour



#### GERMSOL

Wheat germ flour



#### NUTSOL

Peanut flour



#### ALMSOL

Almond flour



#### GRAPESOL

Grape seed flour



#### SUNSOL

Sunflower flour



#### SESSOL

Sesame flour



#### PUMPSOL

Pumpkin seed flour



#### PEASOL

Pea isolate





## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

With the acquisition of Bressmer & Francke (GmbH & Co. KG) with headquarters in Norderstedt near Hamburg, we have added an experienced specialist supplier for basic food ingredients and offers to our company. Since 2025, the former company Bressmer & Francke has been operating under the name Th. Geyer Ingredients GmbH & Co. KG.

As an IFS-certified supplier of various fats and oils, the company, still based in Norderstedt, forms a key function in the production of food. The portfolio consists of vegetable oils and fats, cereals and extrudates, among others.

Some products of the existing portfolio can be used to optimize plant-based applications.

## PORTFOLIO

### GRANULES

Product code	Product name	Particle size	Appearance
BF240250	Corn-rice granules	0.50 mm	fine crumbly yellow granules
BF240200	Corn crumbs	2.00 mm	yellow granules

#### Purpose: Breading

#### Advantages:

- Crunchy bite effect
- Water binding capability
- Authentic light colouring of the breading



## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS

#### OILS & FATS

Quality and professionalism are part of the daily business and a vast experience in the domain of vegetable oils and fats makes Bressmer & Francke a competent partner of the industry.

The wide range of vegetable oils and fats in conventional/organic quality and the stockpiling of some products in the warehouse are attractive benefits for customers.

Some products of the existing portfolio can be used to optimize plant-based applications.

#### PORTFOLIO

##### Oils

- 3-seed oil
- Omega-3 concentrate, debittered
- Sunflower oil, refined, winterised
- Sunflower oil, high oleic, refined
- Rapeseed oil, refined
- Soya oil, refined, non GMO
- Almond oil, sweet, light, refined (cosmetics only)
- Virgin olive oil, extra virgin
- Grape seed oil, refined

##### Fat

- Coconut fat, refined, non-hydrogenated
- Palm fat, refined, non-hydrogenated
- Shea butter, refined



Other oils on request

#### STANDARD PACKAGING OPTIONS – OILS



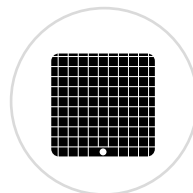
**Glas bottle**

250 ml and 500 ml\*



**Canister**

5 kg and 10 kg and 25 kg



**IBC Container**

920 kg

\* only possible at the  
Th. Geyer Ingredients site





## SOLUTIONS FOR ALTERNATIVE PROTEINS

### TASTE, TEXTURE AND COLOUR FOR PLANT-BASED APPLICATIONS



We believe natural products are key to transforming the food industry and support our customers in transitioning to clean label with our natural colours and colouring foods. Enjoy the flexibility of **small purchase quantities**, **fast delivery**, and quick **sample shipments** – so you can create naturally brilliant products with ease.

Our natural FOODSOLUTE® colour products are manufactured by our partners who maintain high standards of quality and food safety. All of our natural colour products are Halal and Kosher certified.

Our aim is to provide a comprehensive portfolio of the most important colouring shades. This includes natural colours and colouring foods such as ...

- Beet root
- Black carrot
- Burnt sugar
- Beta carotene

... and many more.

Discover our world of colours and find your product!



For more information, please send us your request and we look for suitable product proposals.



## MYAC FLEISCHTECHNOLOGIE GMBH



The internationally operating company MYAC Fleischtechnologie GmbH located in Rietberg (Germany), has been known for innovative and optimized production processes in sausage and meat production since its foundation in 1977.

The production of tailor-made functional compounds for meat and sausages as well as for vegan alternatives are the core business today.

In addition to process optimization, MYAC focuses on individual taste, texture and color design in close exchange with its customers.

With its high flexibility in meeting customer delivery deadlines and an in-depth knowledge of the industry's needs, MYAC supports its customers with excellent service!

Convince yourself of existing concepts and be curious about new concepts!  
Next concepts are coming soon.

**We are certified according to FSSC 22000  
and meet the highest quality standards.**







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