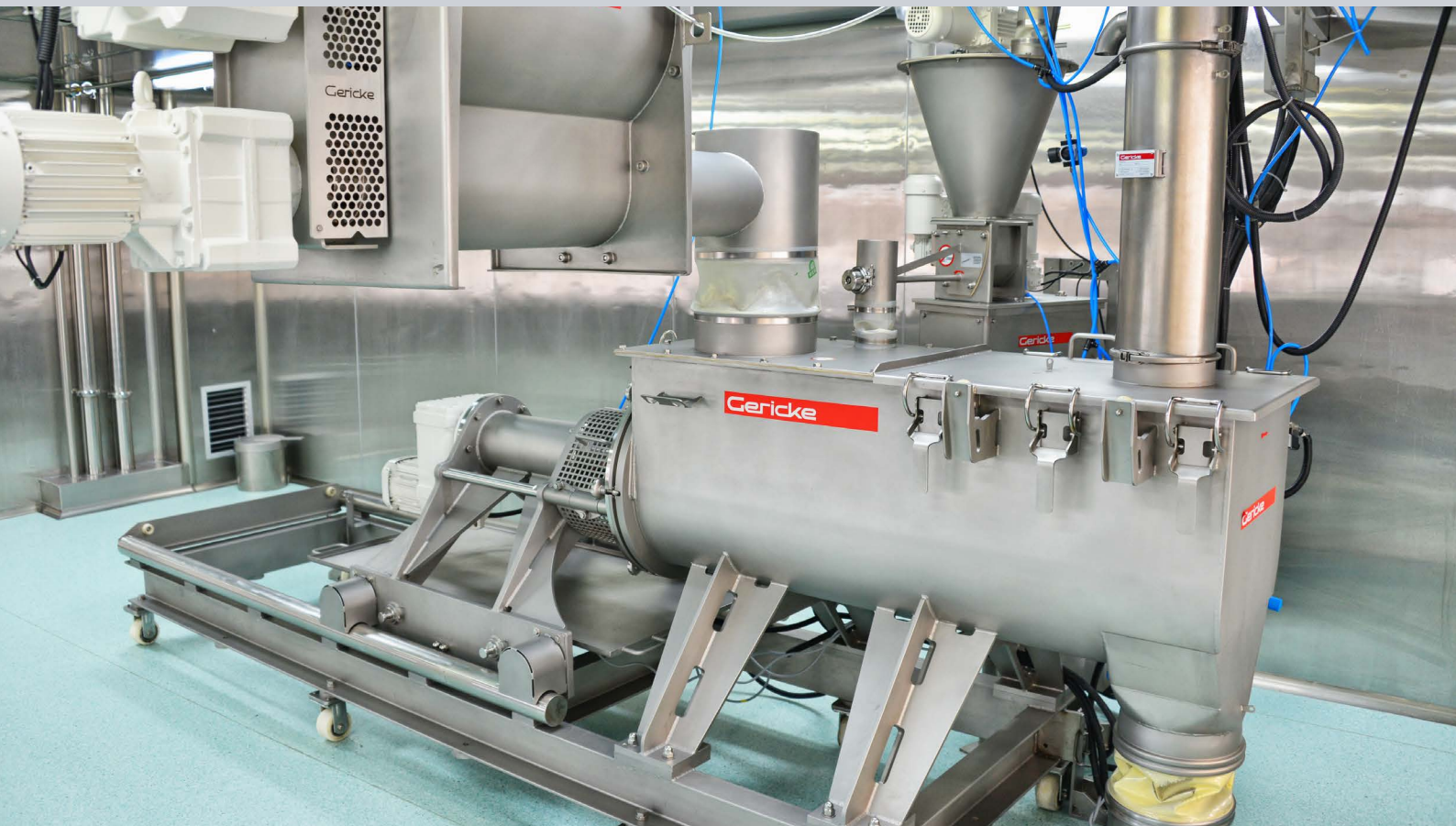


EFFECTIVE MEAT ALTERNATIVES PRODUCTION PROCESS

Specialised Solutions for TVP and HMMA Production



Your Challenges, Our Solutions

Producing meat substitutes such as Textured Vegetable Protein (TVP) and High Moisture Meat Analogues (HMMA) is complex. Gericke has the expertise and solutions to help you overcome the challenges and improve your products.

1. Texture and mouthfeel: critical for TVP and HMMA

Your pain: Achieving the fibrous texture that mimics meat in TVP and the juicy, meat-like structure in HMMA.

Our solution: Gericke's continuous mixing and extrusion feeding technologies ensure uniform hydration and blending of vegetable proteins, a step towards the desired texture and mouthfeel.



2. Flavour profile

Your challenge: Masking or enhancing the natural flavour of plant proteins to deliver a great taste.

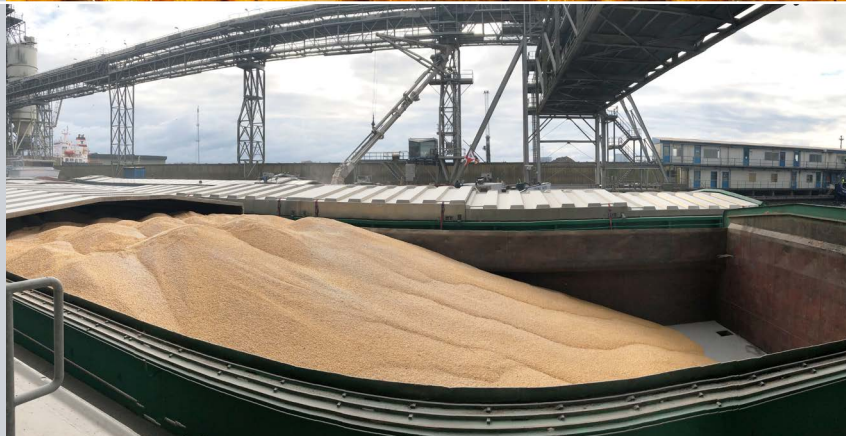
Our solution: By controlling the distribution of ingredients through high-precision feeding and mixing solutions, we ensure that the flavours are evenly distributed throughout the product. Our continuous mixer is a proven and economical solution for the mixing of the extrudates with marinade.



3. Automated raw material handling

Your pain: Manual operation of the raw material handling and weighing leads to inconsistent quality and affects texture and final product characteristics.

Our solution: Gericke's pneumatic conveying and powder handling systems gently transport delicate ingredients like soy or pea protein, maintaining their functionality and ensuring consistent quality in your final product.



4. Nutritional profile

Your concern: Balancing the nutritional content of plant-based proteins and meat alternates.

Our solution: Accurate dosing systems for precise ingredient control, ensuring balanced macronutrients, vitamins, and minerals.



5. Scalability of TVP and HMMA production

Your pain: Scaling production while maintaining quality.

Our solution: Modular, continuous processing systems for seamless scaling and precise control over texture and moisture level.



6. Cost management

Your challenge: Managing the cost of specialised equipment to produce TVP and HMMA production while remaining competitive with traditional meat.

Our solution: We supply automated, energy-efficient systems with minimal ingredient loss, reducing operating costs and improving profitability.



7. Shelf-life and stability

Your concern: Ensuring long shelf-life and freshness.

Our solution: Gericke's hygienic design of the equipment ensures that powders and ingredients stay uncontaminated and stable, while our high-precision mixing ensures that moisture levels in HMMA products remain uniform, helping to extend shelf-life.



8. Regulatory and labelling challenges

Your concern: Navigating complex regulations. TVP and HMMA as plant-based meat alternatives, including allergens like soy or gluten.

Our solution: Gericke machines meet to the highest food safety standards. The easy-to-clean design also helps with allergen management and recipe changes.



Gericke: Powering TVP & HMMA production

For over 130 years, Gericke has been a leader in powder handling and processing technologies. We understand the demands of TVP and HMMA production and offer cutting-edge solutions to produce high-quality plant-based proteins efficiently and cost effectively.

Dedicated solutions for TVP and HMMA production

- ✓ Gentle pneumatic conveying to protect ingredient integrity
- ✓ Continuous and batch mixing systems for uniform hydration and blending
- ✓ High-precision dosing for balanced nutrient profiles
- ✓ Hygienic design and dedusting systems for improved hygiene and safety

Why choose Gericke?

- Expertise in handling of vegetable powders and ingredients
- Proven solutions for optimising TVP and HMMA production processes
- Scalable systems designed to grow with your business
- Complete support, from design to installation and beyond

Ready to improve your TVP & HMMA production?

Let's discuss how Gericke can help you streamline your processes, improve product quality, and grow your market share in the competitive world of meat substitution