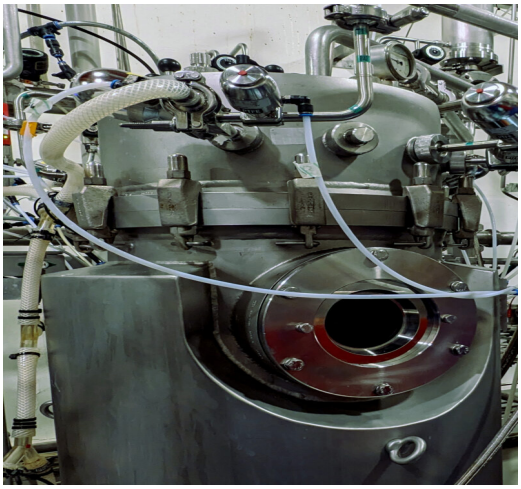
YFlavour

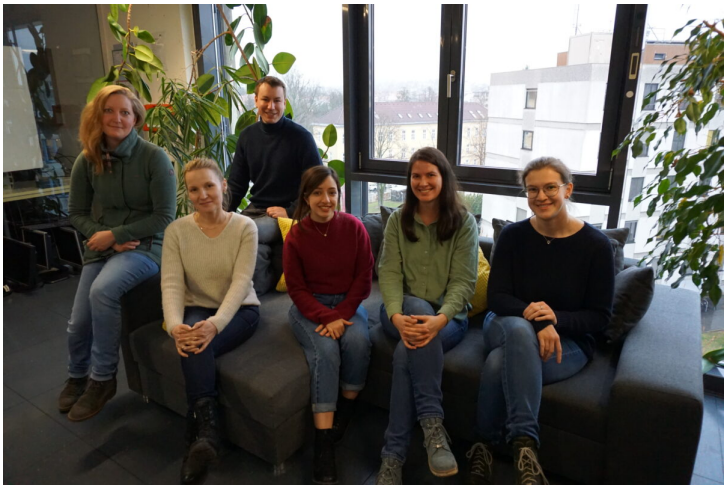
WE CREATE NATURAL FLAVOURS TO MAKE ALTERNATIVE PROTEIN PRODUCTS DELICIOUS.

Our aim is to produce an authentic and delicious meat aroma for the plant-based meat market. We follow a B2B approach targeting companies like Beyond meat, who struggle with sales due to unmet consumer satisfaction. The solution is to incorporate our aroma into their mixture for plant-based meats. Our product is a fine-grained powder and is mixed easily with alternative meats. This ensures a delicious meaty taste after cooking. We are upcycling side streams from industrial food companies by using them as feedstock for our sustainable, GMO-free bioprocess.



Through the improvement of various process parameters, we can overproduce aroma precursors as cheaply as possible. By adapting the feedstocks, we create different aroma properties with the same production platform. Thereby we can offer a variety of natural aroma products with possibilities for several applications. We offer a sustainable solution to boost an environmentally friendly food alternative compared to livestock farming.

Team



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