

Plant-Based Salmon Fillet

The future of fish – *without a catch*

This salmon alternative, made from pea protein, not only replicates the taste, aroma, and texture of real salmon but matches its nutritional value.

Our product

Product properties

Protein 20%, pea protein based

Nutritional profile (per 100g)

Calories:	222 kcal
Total Fat:	14 g
Saturated Fat:	6 g
Total Carbohydrates:	4 g
Dietary Fiber:	2 g
Sugars:	0.5 g
Protein:	20 g

Salmon

Product properties

Protein 20%

Nutritional profile (per 100g)

Calories:	208 kcal
Total Fat:	13 g
Saturated Fat:	3.1 g
Total Carbohydrates:	0 g
Dietary Fiber:	0 g
Sugars:	0 g
Protein:	20 g

Just like
actual
salmon!



If it Tastes Like a Fish and Smells Like a Fish

PRODUCT TYPE

- Frozen for extended shelf life
- Marketing specialty: Matches the nutritional value of real salmon
- Rated best in its category for taste, aroma, and texture.
- Stated by dozens of industry leaders in [Bridge2Food 2024](#)

COMPREHENSIVE LICENSING PACKAGE

Our licensing package equips you with the knowledge you need to bring the alternative salmon fillet to market, from adaptable recipes and innovative technology to expert guidance.

- **Recipe** with possible customer-based changes
- Unique technological approach: **flavour** delivery and **encapsulation; extrusion; layering**
- **Lab scale technology**, tested on a manufacturing scale
- **Support** and experience for **scaling**

Already Making a Splash

Finalist of the world-renowned [Xprize Feed the Next Billion 2024 competition](#).



[Explore the Story
of our Product](#)

MADE BY TFTAK

TFTAK is a privately owned research organisation on the mission to accelerate food and biotechnology innovation and solve the food system's biggest challenges. TFTAK's 80 scientists work passionately to develop and bring innovative, sustainable and health-supporting food technologies to wider use.

Interested? Let's talk!



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