Plant-Based Salmon Fillet

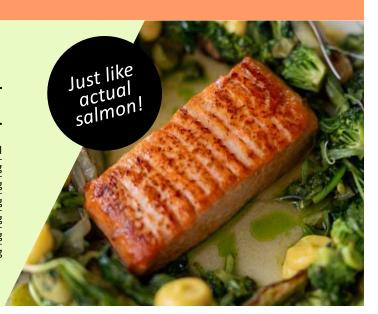


The future of fish – without a catch

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 kca
Total Fat:	13 g
Saturated Fat:	3.1 g
Total Carbohydrates:	0 g
Dietary Fiber:	0 g
Sugars:	0 g
Protein:	20 g



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 <u>Bridge2Food</u> 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 <u>Xprize Feed the Next Billion</u> 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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