

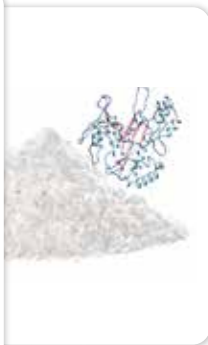
**BDF**
INGREDIENTS

BDF Vegan Solutions

BDF Ingredients offers the VEGAN sector a wide variety of solutions with diverse functional bases for the majority of applications available on the market.

PROBIND SERIES

- + Improves texture while standardizing the final product
- + Improves meat bite.
- + Enhances de final texture in low-sodium products
- + Helps to reduce final product costs
- + Reduces slicing losses
- + Increases binding capacity



LYOCULTURE SERIES

- + May be added to any vegan products giving them probiotic properties
- + Provides numerous health benefits when administrated in adequate amounts
- + Helps to prevent the growth of undesired microorganisms improving shelf life of vegan products
- + Increases binding



BINDER SERIES

Functional formulations based on alginates and calcium sulphate

- + Allows the addition of large quantities of water
- + Facilitates accurate portion control
- + Binds non-protein products such as fat, vegetables, fruit and other products
- + Cost-effective
- + Helps reduce fat content in products
- + Gelification in cold conditions
- + Once the gel is formed it is thermo irreversible (it does not melt)



FUNCTIONAL BLENDS

Functional formulations based on different ingredients.

- + Facilitates the elimination of phosphates
- + Increases final yield through high water retention
- + Improves texture, firmness and elasticity
- + Helps to reduce final product costs
- + Helps to produce clean label products



OH LIVE Antiox Hydroxytyrosol

- + High antioxidant capacity - low application dosage
- + No bitter taste
- + High purity (>98%) no non-defined impurities
- + Soluble in water
- + EFSA and FDA approved for some food applications
- + Vegan, GMO free, Allergen Free and No E-numbers



TAILOR-MADE SOLUTIONS

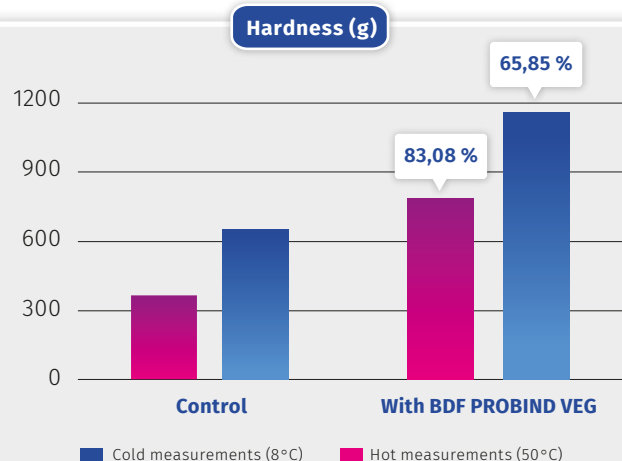
We adapt our ingredients and know-how to your projects.
Let us know how we can help you.



How **BDF PROBIND® VEG** can help you to increase the texture in emulsified vegan sausages

Formulation:

Ingredients	Control (%)	BDF PROBIND VEG (%)
Water	65.00%	65.00%
Isolated soya protein	16.40%	16.40%
Sunflower oil	8.00%	8.00%
Flavorings and spices	5.30%	5.30%
Potato starch	4.30%	4.30%
BDF PROBIND VEG	0.00%	1.00%
Maltodextrin	1.00%	0.00%
	100%	100%



BDF offers your different functional solutions for your vegan burgers

BDF PROBIND VEG for clean label

- + High binding capacity
- + Enzymatic system
- + Clean label solution
- + Gelification in cold conditions
- + No flavour modifications

BINDER 2.0 for fast and hard binding

- + High binding capacity
- + Allows the addition of large quantities of water
- + Binds non-protein products such as fat, vegetables, fruit and other products
- + Gels in cold conditions
- + Once the gel is formed it is thermo-irreversible (it does not melt)
- + Useful in continuous production lines



New BINDER 12.0 for direct application in powder

- + Previous dissolution is not required
- + Easy to process
- + Allows the addition of large quantities of water
- + Binds non-protein products such as fat, vegetables, fruit and other products
- + Gels in cold conditions
- + Once the gel is formed it is thermo-irreversible (it does not melt)
- + Useful in continuous production lines

Tell us which protein are you using and we will help you improve your final product with **BDF PROBIND VEG**