



## MARKET INSIGHTS

23% of the Global consumers are considered as flexitarian, consumers who limit their meat intake, while 6% of the global consumer were considered either vegetarian or vegan. Flexitarians represent the largest growth opportunity for plant-based foods. According to Euromonitor, they are mostly made up of Millennials and Gen Z. Currently, around 30%-40% of the general population was composed of Millennials and Gen Z in combination based on statistics.

The number of consumers engaging in healthier diets is growing. 21% of the respondent says they are trying to limit their meat intake based on the 2019 Survey by Euromonitor. In addition, the main factor why consumers shift to plant-based products is health concerns. 37% say they eat meat alternatives for healthier living, while others cite environmental concerns as a reason for consumption.

Source: Euromonitor

## INGREDIENTS

Tofu (diced)	42%
Cooked Oats *25 g Oats : 75 g Water	40%
Soy Emulsion *5 g Soy Protein Isolate : 20 g oil : 25 g water	5%
Potato Flour	4%
Potato Starch	2 - 3%
RICOGEL	1 - 2%
Pepper	1%
Salt	2%
Garlic Powder	1%

## PROCEDURE

- **Preparation of Cooked Oats**
  1. Bring water to boil.
  2. Add oats and simmer.
  3. Remove from heat. Let it cool.
- **Preparation of Soy Emulsion**
  4. Mix soy protein isolate with water using a blender until a smooth paste is obtained.
  5. Gradually add oil until a mayonnaise-like emulsion is obtained
- **Preparation of Sausage**
  6. Mix diced tofu, oats, soy emulsion and spices together in a food processor.
  7. Add potato starch & Ricogel. Mix.
  8. Add flour and mix all together.
  9. Stuff the mixture into casing.
  10. Cook in water at 85°C (185°F) for 20 minutes
  11. Remove and place for 5 minutes in cold water.
  12. Remove from water and let it cool.
  13. Chill until consume.

## MARKET SEGMENTS BY TYPE:

Potato Veggie Sausage  
Bean Sausage  
Glamorgan Sausage  
White Tofu Sausage  
Pumpkin and Coconut Sausage  
Others

## ADVANTAGES OF RICOGEL

- Create meat like structure
- Provides good binding property
- Texturizes to a meat like structure
- High water binding capability
- Provides emulsion stability
- Induces freeze -thaw stability
- Reduces cooking loss
- Reduce syneresis
- Imparts good flavor release
- Natural
- Suitable for gluten-free and vegan formulations
- Sustainable

## REGULATIONS COMPLIANCE

- Non-GMO
- Allergen free
- GRAS (generally recognized as safe)
- US FDA Approved (21 CFR 172.620)
- EFSA Approved (Directive 95/2/EC and amendments)
- JECFA Approved