

SOYLUTION FOR PLANT-BASED JERKY



THE MARKET & THE CONSUMER

The plant-based jerky market is expected to witness a market growth at a rate of 5,5% by 2029. Plant-based jerky has similar qualities to conventional jerky, including the chewy texture. They are also high in protein. North America dominates the market and Europe is projected to observe significant amount of growth due to the encouraging consumer outlook on vegetarian and vegan market products. Consumer behaviour trends around snacking, meal replacement and portable proteins provide optimism for this product category.

Source: Data Bridge Market research

THE HEALTHY AND RESPONSIBLE CHOICE FOR YOUR SNACKING NEEDS! 100% PLANT-BASED and 100% DELICIOUS!

SOYTEXTURE is texturized soy protein, manufactured from Non-GMO soybeans, free from any chemicals and solvents! The way of processing helps determine the overall environmental impact of a plant protein. That's why we have committed to following the principle of minimal processing; refrain from using any chemicals and solvents!

SOY JERKY Features:

- ✓ Meaty and chewy texture
- ✓ High in Protein (33g & 35g/100g)
- ✓ High in Fiber (10g & 11g/100g)
- ✓ Top flavours (Teriyaki, Hot & Sweet)
- ✓ Zero Cholesterol







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RECIPE SOY JERKY TERIYAKI

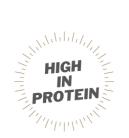
Water	51,55%
SOYTEXTURE Slices	29,00%
Soy sauce	9,50%
Brown sugar	4,75%
Others *	5,20%
	100,00%

Ingredients & procedure:

* Further information on the ingredients used and the process is available on request.

SOYTEXTURE product characteristics:

- ✓ Sustainable & deforestation-free
- ✓ Soybean origin from Austria
- ✓ Non-GMO
- ✓ Natural & clean label
- ✓ Gluten-free





Enjoy your guilt free snacking!

Thanks to our broad portfolio of sustainable, 100% natural textured soy protein "SOYTEXTURE" we support you in creating the best possible sustainable meat alternatives without having to choose between texture, health and taste.

Contact us for more information!



