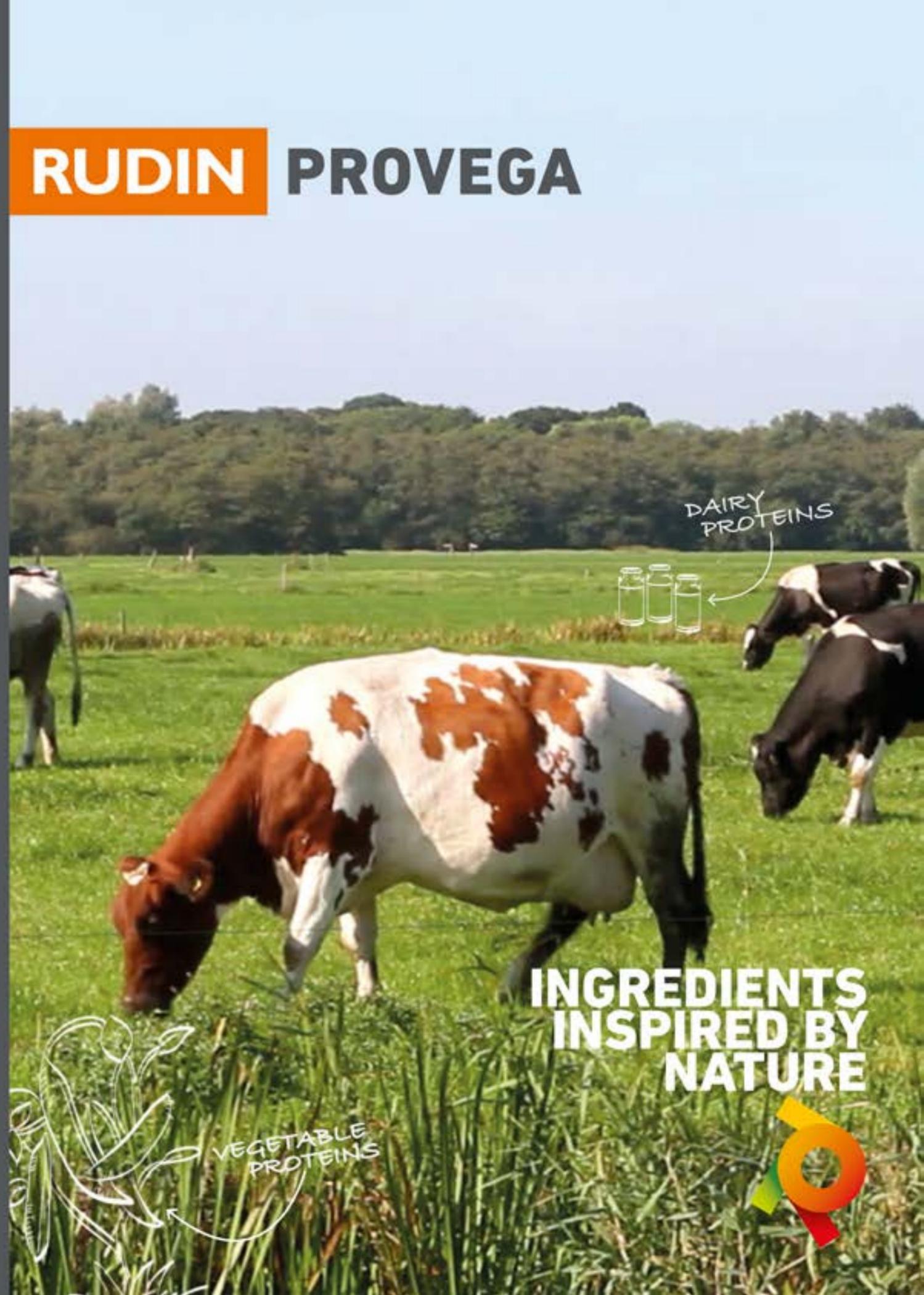


BE INSPIRED

RUDIN PROVEGA



DAIRY
PROTEINS



**INGREDIENTS
INSPIRED BY
NATURE**

VEGETABLE
PROTEINS



RUITENBERG

INNOVATION AS MAIN INGREDIENT

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RUDIN PROVEGA

Are you tuned in to the emerging trend of meat substitutes and reduction in meat consumption?

Now that the trend of declining meat consumption is to continue in most European countries, many manufacturers of meat products want to create their own vegetarian or vegan alternatives.

You may want to do the same, but how should you go about this?

Rudin®ProVega: a unique concept

Rudin®ProVega is a unique protein structure that can be used as an alternative for meat. Its texture, bite and juiciness are quite comparable to those of meat.

Thanks to an innovative technology we have been able to produce this protein structure, either plant- or animal-based. By using our Rudin®ProVega, you can give your vegetarian or vegan products the juiciness, bite and texture you want them to have.

Next to the structure itself, we also develop tailor-made full concepts. They contain both the Rudin®ProVega structure as well as a binding system and they can be adapted in taste. You will get a ready-to-use concept that is also easily applicable on existing meat processing lines.

Using Rudin®ProVega on an existing processing line?

Developing a meat substitute is a complex process. At Ruitenberg, we succeeded. We will be happy to share our knowhow and experience to help you find a suitable concept that allows you to produce your new products simply and efficiently on your existing processing lines.

Co-creation and technical support

Our R&D team is your partner when it comes to co-creating vegetarian and vegan concepts. We can help you developing customized new and innovative products based on our Rudin®ProVega structure. It goes without saying that all products will be meeting your requirements. We can assist you throughout the whole process, starting from the first conceptual ideas until the moment that you are completely satisfied with the final product.

You are very welcome to visit our Technology Centres in Twello and benefit from our knowhow to develop your own vegetarian and vegan products based on our Rudin®ProVega, or for creating your own full concept.

Interested to learn more about Rudin®ProVega or about Ruitenberg?

Go to www.ruitenberg.com or contact us for an appointment at info@ruitenberg.com. We will be happy to advise.



PROVEGA HAMBURGER



PROVEGA BITTERBAL



PROVEGA KEBAB



PROVEGA CHICKEN NUGGET

Benefits:

- Unique protein structure
- Bite and juiciness comparable to meat
- Easy applicable on existing processing lines

