

# Vegan Bolognese Sauce

## PLANT-BASED MEAT ALTERNATIVE FOR READY MEALS & SAUCES

*As the demand for sustainable, animal-free foods continues to rise, so does the need for plant-based solutions that deliver on taste and texture. Creating a satisfying, meat-like bite in vegan sauce applications can be a challenge — but the Emsland Group has developed a smart solution.*

Our vegan bolognese formulation features a tailored blend of **Empure® starches** and texturized protein (TVP's), which include **Empro® E 86 HV** (pea protein isolate) and **Emfibre® KF 500** (potato fiber). Together, these ingredients create a rich, structured mouthfeel that closely mimics traditional minced meat.

### Key Benefits:

- ▶ Authentic, meat-like texture and bite
- ▶ 100% plant-based and clean label
- ▶ Excellent process and heat stability
- ▶ Designed for instant ready-to-heat applications
- ▶ Aligns with current consumer trends in vegan and flexitarian diets

Our ingredients, accompanied by our detailed concept, allows for the formulation of vegan bolognese perfectly suited for pasta sauces, ready meals, and modern convenience food — offering a deliciously sustainable solution for today's plant-based consumers.

**Contact us** [info@emsland-group.de](mailto:info@emsland-group.de)



**EXCELLENT TEXTURE**  
**PLANT-BASED**  
**CLEAN-LABEL**

### Ingredients

Tomato powder, potato starch, sugar, salt, fat powder, spice mix, TVP's (pea protein, potato fiber)



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