



European Innovations for Plant-based Excellence

coperion
confidence through partnership

planteneers
The Plant Based Pioneers

handtmann
Ideas for the future.



Foreword

Dear Readers,

European companies offer top solutions in the plant-based food sector. On the following pages, you will discover the European specialists who can support you with their know-how to bring your products and solutions to market faster and more efficiently.

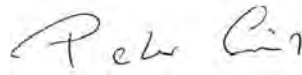
Leading experts agree that the market for plant-based/vegan products will continue to grow significantly on a global scale

in the coming years. Consumer demand for plant-based products is on the rise, also, in the face of the accelerating change in our climate. Plant-based offerings based on alternative proteins are regarded as a solution to sustainably transform the food system and feed the world's growing population.

European engineering has a key role to play in this context. Innovations and solutions from Europe are

widely used and accepted in food production all over the world. Some manufacturers of these products can look back on decades of know-how in their market segment.

The vegconomist team wishes you every success!



Peter Link
Editor-in-chief



Companies



Coperion GmbH



Planteneers GmbH



**Albert Handtmann
Maschinenfabrik GmbH &
Co. KG**


Coperion GmbH

- 🌱 www.coperion.com
- 🌱 2,500 employees
- 🌱 Stuttgart / Germany
- 🌱 Product offer:
Extrusion, feeding and weighing technology, bulk material handling and services

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Maximum Flexibility with the ZSK Food Extruder in Hybrid Design

Vegetarian meat alternatives have broken sales records over the last years. The choice of protein, recipe and moisture content are certainly important when imitating the consistency and aroma of meat. But also, the flexibility and reliability of the production systems determine the overall product quality.

The ZSK Food Extruder from Coperion is ideal for the production of meat substitutes. Its closely intermeshing screws with their tight self-wiping profile eliminate stagnant zones over the whole length of the process section for an optimal mixing behaviour. Further,

the production parameters of Coperion's systems can be reliably scaled up to other machine sizes. Therefore, the results achieved on a laboratory extruder can be safely replicated on a production scale.

One Extruder, Endless Possibilities

To provide manufacturers of plant-based products with maximum flexibility Coperion offers a food extruder in a hybrid design. This system allows for an easy switch between the production of Texturized Vegetable Proteins (TVP) and High Moisture Meat Analogues (HMMA).

While dry textures, such as soy granules, are directly cut by a centric food pelletizer ZGF, products with a higher water content have to pass through a cooling die. There, the mass is forced into a laminar flow while cooling down which eventually creates meat-like structures. The set-up of the extruder and feeding systems normally remains the same.

- 🌱 Proven ZSK Food Extruder now available in hybrid design
- 🌱 Quick changeover between TVP and HMMA applications and vice versa thanks to an innovative adapter solution




Planteneers GmbH

- 🌱 www.planteneers.com
- 🌱 1,800* employees
- 🌱 EUR 620 million in 2021*
- 🌱 Ahrensburg / Germany
- 🌱 Product offer:
Individual system solutions for plant-based alternatives to meat, sausage and fish products, cheese, dairy products and deli foods.

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*Stern-Wywiol Gruppe

Planteneers: Leveraging potential in the plant-based growth market



Since its founding in late 2020 Planteneers, a subsidiary of the Stern-Wywiol Gruppe, has become an innovation driver in the plant-based market. Its developments and innovations are a major reason for this. Examples include plant-based parmesan alternatives whose flavour, texture and functionality are very close to the animal original. Other innovations are plant-based alternatives to chicken strips, kebab and steak, and products for haute cuisine like plant-based alternatives to beef tartare and carpaccio. In the fish category manufacturers

can cover the gamut, from classics like smoked salmon alternatives for eating cold to hot foods like salmon filet and shrimp alternatives.



Digital product development

From idea to finished product in just two weeks – the **Plantbaser™** greatly simplifies the development of plant-based foods. With this digital product configurator, in just 15 to 20 minutes manufacturers can put together the product they want from around 1000 formulations, or with just a few clicks select one of Planteneers' best-sellers. Two weeks later test samples arrive for them to taste. The **Plantbaser™** offers the world's largest selection of plant-based products in all categories.



Plantbaser™

Configurable plant-based alternatives to:

- 🌱 Fermented milk products
- 🌱 Meat and sausage products
- 🌱 Fish products
- 🌱 Cheese products
- 🌱 Baked goods (from 2023)

[Try out now >](#)

handtmann
Ideas for the future.
**Albert Handtmann Maschinen-
fabrik GmbH & Co. KG**

- 🌱 www.handtmann.com/food
- 🌱 1,240 employees
- 🌱 Biberach a.d. Riß / Germany
- 🌱 System solutions for the production of a host of food products – from product preparation to filling, portioning and transfer to packaging.



We turn ideas into solutions – since 1954

Since the company was established in 1954, Handtmann has made a significant impact and managed to advance the core technologies of filling and portioning to a technical premium standard for the food industry.

Today, we offer not only individual machines for modular setups, but also technically outstanding line solutions that meet the diversity of dietary trends and the ever-changing needs of the customer. We like to think beyond, and developed the perfect solution for filling, portioning, linking, forming and dosing, starting at the product preparation stage with the appropriate mixing and grinding technology.

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For the downstream processes that follow the processing, we provide flexible product handling systems and interfaces for maximum automation and line expertise. Perfectly coordinated components that meet the varied requirements of our customers are paramount to us. After all, today it is more important than ever for food processors to be able to plan ahead, adapt dynamically and flexibly to changing market conditions, and

remaining one decisive step ahead of the competition. This is why today we also provide the appropriate machines for vegetarian, vegan and meat substitute products, in addition to solutions for various industries. In doing so, we combine state-of-the-art technology with well-founded expertise in food technology and value-adding services. The outcome are sustainable, economically viable solutions with individual value added.



We offer




- 🌱 Modular individual machines and customised line solutions
- 🌱 Handtmann Technology Centers for product testing, on site or digitally
- 🌱 Global sales and service



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You want to promote your company and your products and solutions for the plant-based market globally in/at vegconomist?

Then secure one of the coveted places in the online brochure "European Innovations for Plant-based Excellence". And reach a professional audience in 190 countries around the world with just one advertisement or advertorial, for 12 months.

-  Make decision-makers in the global plant-based market aware of your company and your innovations
-  Sustainably expand your customer base
-  and thus, ensure increasing sales revenues.

If you have any questions or require further information, please contact Gunhild Flöter and Meike Koch at vegency:
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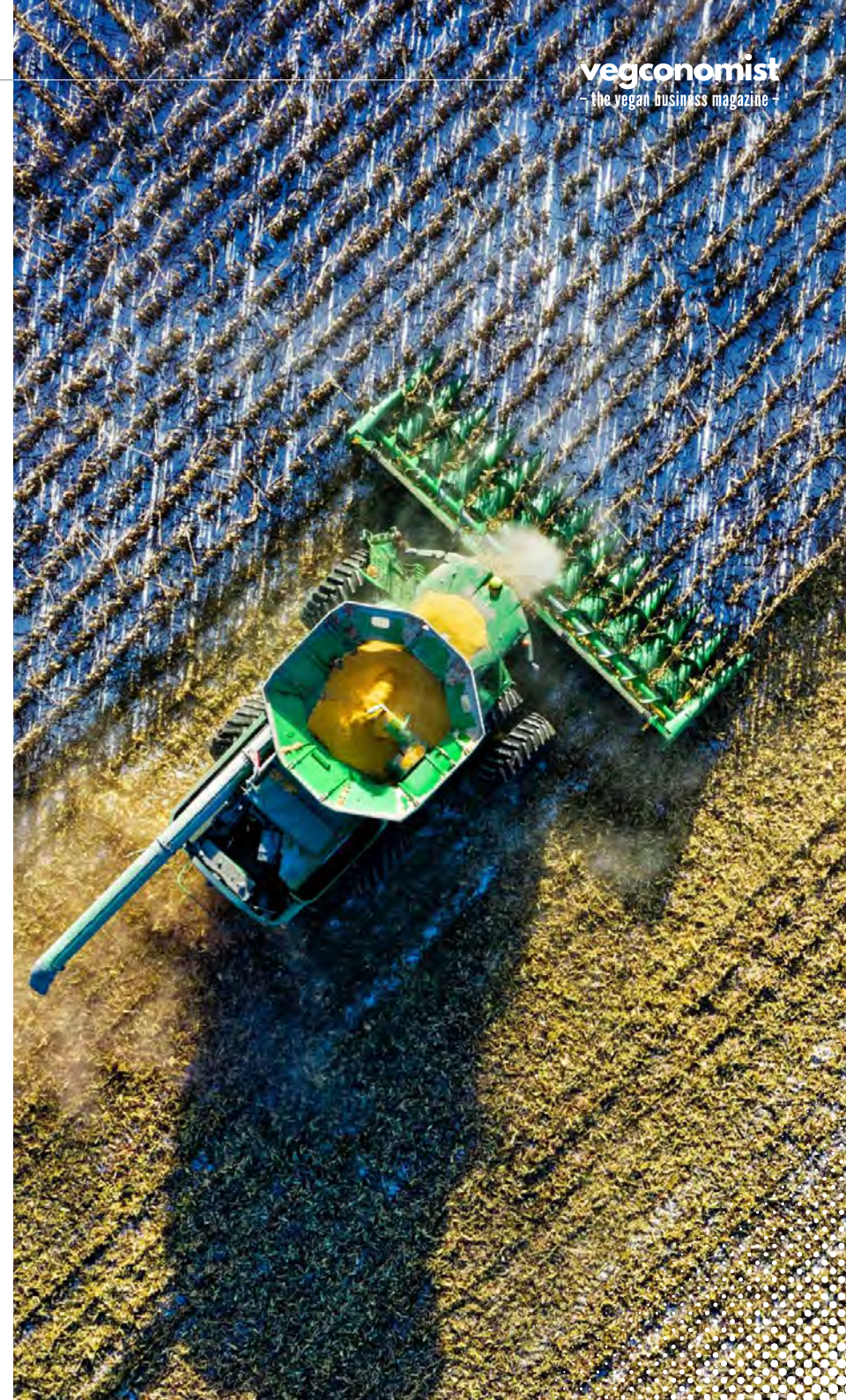
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vegconomist

- the vegan business magazine -

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