



PLANT GASTRONOMY

*For the Food Processing and
Food Services Industry*

PLANT GASTRONOMY

Plant-Based Protein

SIMPLE AND QUICK PREPARATION!

Welcome to Plant Gastronomy, where innovation meets sustainability in the food processing and food services industry. Our mission is to improve plant-based eating by offering high-quality, sustainable, and delicious products of plant origin. Focusing on health, the environment, and **unmatched texture & taste**, we support your business in meeting the growing demand for plant-based options.

Why Plant Gastronomy?

•**Customization Capabilities and Flexibility:** Tailored solutions to meet your specific needs, whether related to form, flavor, or the ingredients used. We collaborate with you to brainstorm ideas and determine how and where to integrate our semi-finished or finished products into your offerings. You have the autonomy to specify exactly how and to what degree you would like us to prepare the product for you. Smaller companies and startups particularly value our high level of flexibility, as Plant Gastronomy products can be ordered in small quantities. In partnership with you, we develop concepts specifically designed to fulfill your unique requirements.

“Plant Gastronomy has been a game-changer for our product line. Their innovative approach and quality products have allowed us to expand our offerings and meet customer demands.” - Špela Žitko, CMO of Pivka Group

“Collaborating with Plant Gastronomy has significantly enhanced our R&D initiatives at Delamaris. Their unparalleled flexibility and precision in customizing products to our specific needs have advanced our food processing endeavors. The team at Plant Gastronomy excels in exceeding our expectations, proving themselves as an essential partner in driving our product innovation.”- Monika Marin, Head of R&D, Delamaris

•**Unparalleled Quality:** We utilize only the finest plant-based ingredients, sourced with close attention to ensure our products meet the highest standards of quality. Our commitment to health and wellness is reflected in our avoidance of GMO's, phosphates, artificial aromas, taste enhancers, and artificial colors. All our products boast with high protein and high fiber content, while maintaining low levels of sugar and saturated fats.

•**Innovative Solutions:** Our R&D team is dedicated to developing new products that not only stay ahead of market trends but also ensure your success. Insights from select clients in the food service and food processing sectors fuel our innovation, driving the development of new products.



Custom forms

Our most fundamental and adaptable products are the shredded **Chunks and Strips (Natur)**, available in **two different forms**. By mutual agreement, we can craft new, **customized forms** to suit your specific requirements. You have the flexibility to undertake all further processing or to simply incorporate them into ready-made dishes. **Additionally, we offer to season and apply any other desired refinements for you, as needed.**

Quality of Ingredients

Our natur products are **composed solely of water, plant proteins, and plant fibers**. We achieve their fibrous texture through a process called high moisture extrusion, which utilizes heat, pressure, and cooling, all without the use of chemicals. This process is further complemented by cutting, pulling, cooking, marinating, and quick freezing to enhance the product. We also provide other refinement options to tailor our solutions to your precise needs.



Exceptional texture

All our products are distinguished by their exceptional texture achieved through the innovative use of High Moisture Extrusion (HME) technology. Unlike other plant-based products such as tofu and TVP, our products offer a unique, meaty bite that truly sets them apart, delivering a satisfying texture that can't be matched.

Tasty food

These versatile chunks and strips are ideal for a wide range of applications, delivering a rich texture and flavor, that can enhance various dishes and side dishes. They are perfectly suited for tortilla wraps, fresh rolls, hash sauces, ragus, salad bowls, stews, lasagna, stir-fries, and much more.



Natur Hack / smaller chunks



Gyros marinated strips



Sweet Chilly marinated chunks



Barbeque marinated chunks



Seasoned chunks



Bigger strips



PLANT GASTRONOMY

*Where plants take the center
of the plate.*

Strips and Chunks (Natur, Seasoned, and Marinated)

A perfect starting point for creative plant-based product development and cooking recipes. Opt for Natur to use your own spices, or choose our pre-seasoned and marinated versions. They're ideal for pairing with a variety of ingredients (vegetables) and side dishes (rice, couscous, spaghetti, etc.), offering a tasty and healthy base for your creative recipes.



Chef's Advice: Ideal for vegetable ragus, tortilla wraps, lasagna, salads, Asian specialties (noodle stir-fry), and other dishes where imagination is your only limit.



Product Codes: **Natur** 7703 and 7710 strips and chunks, **seasoned** chunks 7304, **marinated** strips and chunks 7705, 7706, and 7707

Packaging: 1,5 kg | 5 x 1,5 kg | 7,5 kg in a plastic bag.

Ingredients: Water, soy protein, dietary fiber (pea) for **natur**. For the **seasoned** version, we add sunflower oil, natural flavors, acidity regulator: sodium acetate, antioxidant: ascorbic acid. The **marinated** options (depending on the marinade: sweet chili, BBQ, gyros) include salt, sugar, glucose syrup, dried vegetables, spices, and spice extracts.

Preparation: Prepare the basic sauce or dish. At the end, add the chunks or strips, briefly boil or grill.

Nutritional Values per 100g (Natur):

Energy value:	297 KJ/70 kcal
Fat:	< 0,5 g
Carbohydrates: (of which sugars):	2,2 g < 0,1 g
Protein:	13,2 g
Dietary fiber:	4,4 g
Salt:	1,15 g

Minced and Hacked (Basic, Seasoned)

A versatile alternative for all classic and exotic plant-based dishes, with ease of preparation. 'Minced' are minced strips with added thickener, allowing you to create different forms yourself, while 'Hack' are smaller chunks to get that extra bite, seasoned like Minced but without the thickener.



Chef's Advice: Ideal for making plant-based Bolognese sauce, burgers, lasagne, chili con plant, etc..

Product Codes:	Minced 7701 and 7702, Hack 7711 and 7712.
Packaging:	1,5 kg 5 x 1,5 kg 7,5 kg in a plastic bag.
Ingredients:	Natur: Water, soy protein, dietary fiber (pea and bamboo), thickener: methyl cellulose, rice flour, potato and corn starch, dehydrated potato, salt, acidity regulator: sodium acetate, antioxidant: ascorbic acid. Seasoned version additionally contains sunflower oil, natural flavors, lemon juice, dextrose, beetroot juice, smoke flavor.
Preparation:	Fry (or grill) Minced or Hack in a greased pan for approx. 3-5 minutes, turning regularly, or add briefly to the ready-made sauce at the end of cooking.

Nutritional Values per 100g (Seasoned):

Energy value:	555 KJ/133 kcal
Fat: (of which saturated):	6,8 g 0,8 g
Carbohydrates: (of which sugars):	5,4 g 1,7 g
Protein:	10,5 g
Dietary fiber:	4,2 g
Salt:	2,9 g

Breaded Sea Sticks

Golden-yellow breaded sea sticks.



Chef's Advice: Perfect as 'finger food', part of tortilla wraps, or as a component of a meal with fries and salad..

Product Codes:	7709
Packaging:	60 x 32 g 5 x 1,92 kg 9,6 kg in a plastic bag.
Ingredients:	Water, soy protein, dietary fiber (pea and bam-boo), thickener: methyl cellulose, rice flour, potato and corn starch, dehydrated potato, salt, natural flavors, acidity regulator: sodium acetate, antioxi-dant: ascorbic acid. Breeding ingredients: wheat starch and flour, thickener: guar gum, bread-crums (wheat flour, water, yeast, salt, aromatic preparations).
Preparation:	Fry in heated oil (170°C) until golden brown. Suit-able for frying both frozen and thawed products.

Nutritional Values per 100g:

Energy value:	507 KJ/120 kcal
Fat: (of which saturated):	< 0,5 g <0,1 g
Carbohydrates: (of which sugars):	16,6 g 0,9 g
Protein:	9,8 g
Dietary fiber:	5,4 g
Salt:	1,8 g

Breaded Croquettes (Nuggets)

A classic favorite for both young and old, breaded and shaped into croquettes.



Chef's Advice: Perfect as 'finger food', within tortilla wraps, as a snack with sauces, or as a topping on salads.



Product Codes:	7708
Packaging:	100 x 20 g 5 x 2 kg 10 kg in a plastic bag
Ingredients:	Water, soy protein, dietary fibers (pea and bam-boo), binders: cellulose gel and gum, methyl cellu-lose, rice flour, potato and corn starch, dehydrated potatoes, salt, natural flavors, acidity regulator: sodium acetate, antioxidant: ascorbic acid. Bread-ing ingredients: wheat starch and flour, thick-ener: guar gum, breadcrumbs (wheat flour, water, yeast, salt, aromatic preparations).
Preparation:	Fry in heated oil (170°C) until golden brown. Suit-able for frying both frozen and thawed products.

Nutritional Values per 100g:

Energy value:	492 KJ/117 kcal
Fat: (of which saturated):	<0,5 g <0,1 g
Carbohydrates: (of which sugars):	15,3 g 0,8 g
Protein:	10,3 g
Dietary fiber:	5,8 g
Salt:	1,8 g

*Breaded sea sticks and breaded croquettes can be made gluten-free. (for large orders only)

Burger

Juicy, seasoned, and either pan-fried or grilled plant burger.



Product Codes:	7700
Packaging:	24 x 112,5g 5 x 2,7 kg 13,5 kg in a plastic bag
Ingredients:	Water, soy protein, vegetable fibers (peas, bamboo), thickener: methyl cellulose, rice flour, potato and corn starch, salt, dehydrated potatoes, natural flavors, roasted onions, dextrose, lemon juice, acidity regulator: sodium acetate, smoke flavor, antioxidant: ascorbic acid.
Preparation:	Fry the burger in a greased pan or on the grill on both sides for approx. 5 min., until the core temperature reaches 73°C. Stuff the buns with all the ingredients and add the sauce.

Nutritional Values per 100g:

Energy value:	487 KJ/117 kcal
Fat: (of which saturated):	4,4 g 0,6 g
Carbohydrates: (of which sugars):	4,8 g 1,7 g
Protein:	11,5 g
Dietary fiber:	5,9 g
Salt:	2,5 g

Chef’s Advice: Serve with delicious sesame buns, yogurt/nacho sauce, two slices of tomato, two slices of red onion, and a lettuce leaf.



Custom Solutions and Services:

We can collaborate with you on custom product development, utilizing various ingredients (proteins, fibers), forms, and flavors to arrive at the best possible solution for you and your customers' needs.

Get in Touch:

Ready to elevate your offerings with Plant Gastronomy? Contact us to begin your journey towards more sustainable, delicious, and innovative products and meals.

Jata Emona d.o.o.
Plant Gastronomy BU
Agrokombinatska 84 | 1000 Ljubljana
+386 41 797 323 | bpoje@jata-emon.si

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