WWW.NAPLASOL.COM



Plant proteins? NAPLASOL NATURALLY!



Let's co-create with mycoprotein





What is mycoprotein by Naplasol?

Naplasol offers 100% natural, **fermented mycoproteins**, the perfect match for appealing meat-alternatives..

Our sustainable semi-finished products have a **unique structure, neutral taste and unsurpassed nutritional value**. We can provide the **desired structure** based on your requirements.



How is mycoprotein produced?

Our production process is based on an **ancient tradition** that we have optimised down to the last detail.

With our protein process knowledge we are the industrial partner meeting your market demands





INPUT

We source sugar from local crops

FERMENTATION

Our state-of-the-art machinery ferments mycelium

OUTPUT

This creates a semifinished product that is ready for processing

FOOD

Co-creation results in a delicious, marketready end product



Why mycoprotein?

- N 100% sustainable
- Super nutritious(high protein & fibre)
- Neutral taste
- White colour
- **Unique fibre texture**
- Locally produced
- No anti-nutritional factors









NO ANTI-NUTRITIONAL FACTORS SUSTAINABLE PRODUCED



ALLERGEN





Let's co-create!

Our experienced application specialist will help you to develop your appealing end product. We believe that **co-creation** is the best ingredient for a long-term partnership.



Application specialist from Naplasol by your side Suitable for **all kind** of food products

We can deliver a specific taste and texture

Let's co-create tasty food products



About

Naplasol is a Belgian production plant that specialises in plant proteins. It is part of the VEOS group, **one of the global leaders in the protein market**. Our B2B business model enables us to serve the whole food processing industry. Located in Belgium, we are proximate towards European and UK customers.

Let's talk co-creation:

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Plant proteinat

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