



PLANT-BASED

protein alternatives



TEXTURED VEGETABLE
PROTEIN (TVP)

HIGH MOISTURE EXTRUSION (HME)



ALL SORTS OF PROTEINS



POSSIBILITY TO BRING
YOUR OWN PROTEINS



EUROPEAN RAW MATERIAL



ON-SITE CO-DEVELOPMENT



TAILOR-MADE INGREDIENTS



IN THE HEART OF EUROPE

MOULINS
- KLEINBETTINGEN 1704 -

Moulins de Kleinbettingen
8, rue du Moulin L-8380 Kleinbettingen
info@lesmoulins.lu - lesmoulins.lu

MOULINS

PLANT PROTEIN SOLUTIONS



PLANT-BASED

protein alternatives

WHO WE ARE

We are **Les Moulins de Kleinbettingen**, a Luxembourgish company based in the heart of Europe. We have been processing cereal products since 1704 and started **texturizing plant-based proteins** in 2022.



WHY PLANT-BASED

The UN estimates that to **feed a growing population** in 2050 we will need an additional **265 million tons of proteins**. The most sustainable source to fill this gap is **plant-based proteins**.

We have a **long history working with plants**. We decided to go beyond wheat, durum and spelt and started to **extrude** plant-based proteins. In our brand-new factory, we produce **dry and wet plant-based texturates**.

WHAT WE OFFER

We are a **co-manufacturer**. Being active in **dry and wet** extrusion, we do both semi-finished and finished products.

Dry textured plant proteins also known as TVP (Textured vegetable protein) are ingredients that can



be used to make **plant-based** burgers, meat balls, bolognese and for many other applications.

Wet **textured plant proteins, also known as HMMA (High Moisture Meat Analogue) or HME**, can be used as both semi-finished and finished products. We use multiple cutting technologies to produce a **large range of different shapes**.

CUSTOMIZED SOLUTION

We can **co-develop** and produce a tailor-made product **for you!**



PROTEINS

Soy
Wheat
Pea
Fava
Sunflower
...



SHAPES

Mince
Flake
Chunk
...



APPLICATIONS



Burgers



Meatballs



Stroganoff



Chicken

