

Promyc[®]

Mycoproteins

**No compromise,
better than *just* meat.**



With Promyc[®], we offer a 100% natural **mycoprotein** range designed to elevate hybrid meat products:

COST OPTIMIZATION

reduce meat content while
keeping volume, quality and
lowering your cost.

IMPROVED NUTRISCORE

enhanced nutritional profile
by maintaining protein level,
increasing dietary fibre and
reducing fat content.

AUTHENTIC MEAT TASTE AND TEXTURE

enjoy a juicy bite and
balanced flavour as
consumers would expect.

Produced through an innovative fermentation process in Belgium, we supply thousands of tons annually. As part of the VEOS Group, a global protein leader, we're your trusted partner in sustainable meat innovation.





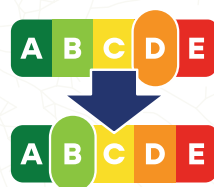
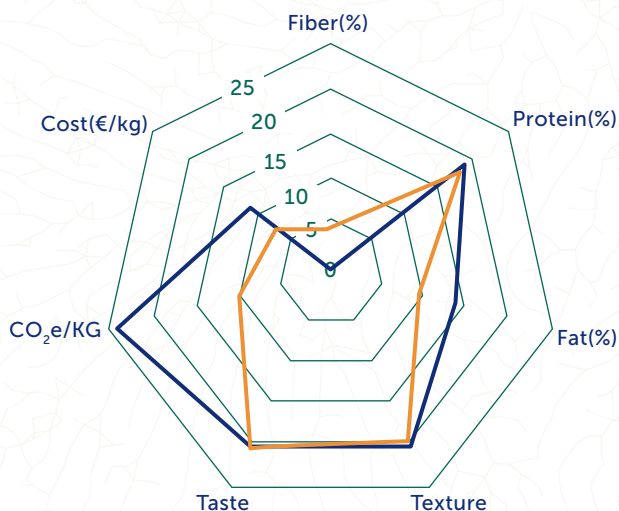
Promyc® S110

UNIQUE CHARACTERISTICS OF PROMYC®



WHY CHOOSE PROMYC®?

— Beef burger — Hybrid beef burger (60/40)



Discover our inspirational recipes and application ideas here



REQUEST A SAMPLE TO START YOUR HYBRID MEAT DEVELOPMENT

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Promyc®

PROMYC.COM