

Plant-based Chicken Mimics

Made easy. Made delicious.

As plant-based alternatives take up more space on retail shelves, the key to success lies in overcoming processing and formulation challenges, as well as delighting consumers with delicious, nutritious and innovative products.

At Griffith Foods, we help you do both. Based on our deep R&D knowledge of the core components, we offer customised dry blends that are easy to use for processors. What's more, building on our **long-standing Culinary expertise**, we help create products that will have consumers craving for more!



Introducing our dry-blend systems for 'next-level' **Chicken Mimics**

Including core components

- Functional ingredients (fibres, binders, texturisers, preservatives, fats and fortification)
- Seasonings (herbs, spices, yeast extracts, colouring, flavouring)
- **⊘** Alternative protein source / TVP (optional)
- All **tailored** to your process and desired organoleptic profile

What value do you get?

- speed and agility
- Minimise processing steps, dosing and
- vegetable protein source, or start building from your own
- Achieve that characteristic poultry taste and texture
- ✓ Rest assured with industrially trialed solutions
- ▼ Take advantage of our complementary offering of premium marinades, glazes, coatings, sauces and dressings

Beyond our ingredients' solutions, you can benefit from our R&D, technical, culinary, sensory and marketing experts to continuously refine your product and stay ahead.

Solutions for different applications, texture and taste profiles

Our ultimate proof is in seeing, biting, chewing and tasting. Contact us to get more information, order a sample, or set up a tasting session where our Chefs will cook up their tasty concepts that are guaranteed to excite you!









Tenders

Wings/Drums

Skewers

Rings

Nuggets



Scan this OR code to discover more. order samples and concepts, or get in touch with us.