

Plant-based Beef 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' Beef Mimics

Including core components

- Seasonings (herbs, spices, yeast extracts, colouring, flavouring)
- **⊘** Alternative protein source / TVP (optional)

What value do you get?

- Tap into the plant-based market with speed and agility
- Minimise processing steps, dosing and mixing
- Work with our suggested textured vegetable protein source, or start building from your own
- Achieve that characteristic beef 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 impress you!







beef burger

beef meatballs

minced meat



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