

How Are Meat Analogues Produced?

.....Behind the scenes

Meat analogues from plant-based proteins

Dry Texturized Vegetable Proteins (TVP) & High Moisture Meat Analogues (HMMA)

are usually made from...



...soy



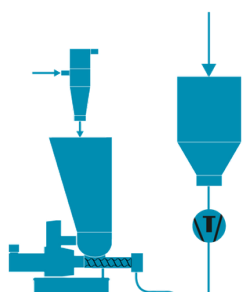
...wheat



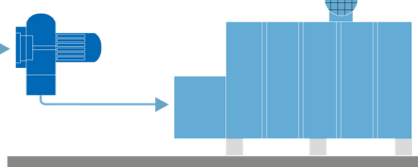
...peas

The set-up

Feeding and Conveying Systems



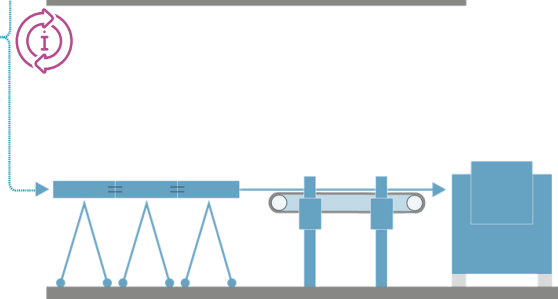
Centric Food Pelletizer



Dry Texturized Proteins



Food Extruder



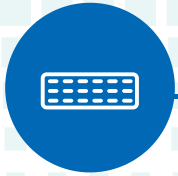
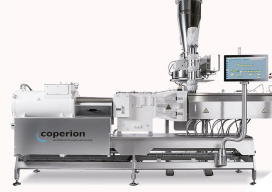
Cooling Die

High Moisture Meat Analogue



The new **Food Extruder in Hybrid Design** from Coperion comes with a new adapter solution for a quick changeover from TVP to HMMA and vice versa.

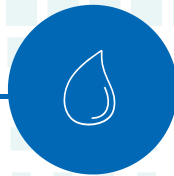
The production process



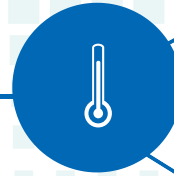
Material Handling



Feeding



Water Injection



Extrusion

TVP



Cutting

HMMA



Cooling



Coperion is the industry and technology leader in extrusion and compounding systems, feeding systems and bulk material handling plants.

For more information please visit www.coperion.com or contact info@coperion.com

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