

KWS Food Ingredients

New spotlight on **protein crops**.



SEEDING
THE FUTURE
SINCE 1856

KWS





KWS Food Ingredients



Being in the plant breeding business for many decades, we've used our experience and R&D resources to turn the spotlight on protein crop species with a **new approach**.



Protein properties and flavour are a result of **plant genetics** as well as extraction and processing techniques.



We use **state of the art plant breeding** to deliver improved functional ingredients from traditional crops in **sustainable supply chains** for plantbased food products.



Consumer driven development of meat, dairy, fish and egg alternatives markets has inspired us to apply our **technology platform** to functional proteins to tackle issues such as **beany off taste, consistency, unappealing color** etc.

Our solution

We leverage our technology platform PROTEOMEX®, consisting of complementary state of the art technologies, to **select pea varieties solving your bottlenecks**.

Selected differentiated ingredients can **deliver on protein functionalities** such as taste or gelation and can **address consumers concerns** for food brand values, such as sustainable, ethical sourcing and 'clean label'.

KWS PROTEOMEX®
Our unique technology platform.



Our partnership offer

reduced off-flavors | improved color | stronger gels |
better emulsification | your specific need



Looking into **your product portfolio** and identifying direct links to our approach.

Testing genetically different ingredients with your proprietary processes to **deliver the improvements that you are searching for** and, together, create competitive advantage for your products.

Bringing the product to life and delivering bespoke ingredients to you through ethical and sustainable supply ecosystems.



For more information.