

PRESS RELEASE

FI Europe 2019

Hydrosol presents “free from” concepts for a diverse range of foods

Hamburg, September 2019 – Hydrosol, a leading international supplier of stabilising and texturing systems, is focusing on “free from” solutions at this year’s Food Ingredients Europe (booth 6D90). These include new concepts for melted cheese preparations and for plant-based alternatives to dairy, deli and meat products. Declaration-friendly preservatives for meat products is another category the company is addressing.

Processed cheese preparations without added phosphates

Whether spreadable or in slices, processed cheese is an established product worldwide. But the phosphates in the melting salts are under fire for causing health problems, first and foremost osteoporosis, but also a heightened risk of heart attack and stroke in certain groups. Hydrosol has therefore developed formulations that don’t need added phosphates. They are ideal for stabilising the cheese-melt preparations that are so popular with families. These “free from” products offer characteristics similar to standard products – they can be offered as spreadable cheese, in triangular packages or eaten as slices on burgers or toast.

Clean label solutions for plant-based products

Plant-based alternatives to dairy and meat products are especially strong growth drivers in the food market. But vegetarian at any price is no longer the sole priority. More and more consumers also want to see a short ingredients list with the fewest possible E-numbers. At FI Europe Hydrosol is presenting new solutions for plant-based products. Inspirations in the dairy and deli categories offer vegan alternatives to sour cream, dessert, mayonnaise and a burger condiment. All four products are all-vegetable and clean label, and exemplify the comprehensive expertise that Hydrosol has built up in the past years in the area of plant proteins. Based on this deep knowledge, Hydrosol has been able in many other systems to replace E-numbered additives with declaration-friendly ingredients.

Hydrosol also helps keep E-numbers out of vegetarian alternatives to meat and sausage. The HydroTOP VEGAN SF series is a good example of this. This allergen- and soy-free system based on potato and pea protein lets customers make a wide range of products, from cold cuts and salami to bacon. Hydrosol has improved the system so that per application there is only one E-number. Products for eating hot only have at most two declarable additives.

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Vegan burger patties are another category Hydrosol works in, with the all-in compound HydroTOP VEGAN Patty PP. Based on fava bean and pea protein, it is free of soy, wheat and other allergens. With its sunflower-based texturate, it enables users to make vegan burger patties with just one E-number. The resulting patties are amazingly similar to meat products in flavour, texture and mouthfeel. Fair visitors can taste them for themselves at the ProVeg International cooking show on Tuesday, 3 December at 12:00.

Declaration-friendly preservation of meat products

Declarable preservatives are often used as preservatives for meat products. A new preservative in the Hydrolon range is based on dry vinegar as a functional ingredient, making it declaration-friendlier than the acetate and lactate often used. The raw materials in the mix are perfectly balanced to prevent bacterial growth and keep the colour of meat products stable. There is no negative sensory effect on the end product, making this preservative ideal as a brine and tumbler additive and as a cutter aid.

Free from tarte flambée: Focus topic in culinary staging

At the shared booth 6D90 of the Stern-Wywiol Gruppe fair visitors can experience “free from” culinarily. Together with sister company Deutsche Back the company is presenting a jointly developed product – FreeFromFlammkuchen (free from tarte flambée). It consists of a gluten tarte flambée crust coated with an almond-based sour cream and a vegetable alternative to bacon. With FreeFromFlammkuchen Hydrosol is once again demonstrating its leading role as an innovation driver in the stabilising and texturing systems market. This culinary staging is an example of the close collaboration among the twelve sister companies within the Stern-Wywiol Gruppe, from which customers also benefit.

About Hydrosol:

Hydrosol GmbH & Co. KG headquartered in Ahrensburg near Hamburg, Germany, is a fast-growing international supplier of food stabilisers, with subsidiaries around the world. Its specialists develop and produce tailor-made stabiliser systems for dairy products, ice cream and desserts, delicatessen foods and ready meals, as well as meat, sausage and fish products. The company also supplies solutions for beverages, and for vegetarian and vegan alternatives to meat and dairy products. With its international network of 16 affiliates and numerous qualified foreign representatives, the company is represented in the world's key markets. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of twelve subsidiaries, Hydrosol can make use of many synergies. The company has access to the knowledge of some 100 R&D specialists and to the extensive applications technology of the large Stern-Technology Center in Ahrensburg, Germany. It also benefits from shared production facilities and the Group's own logistics resources, so it can offer customers a high degree of flexibility and innovation capabilities. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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