

Vegan Crispy Bacon

Authentic meat alternative: wheat-based vegan bacon



The Arnott

LORYMA

WANT TO KNOW MORE?

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Loryma develops new formula for convincing plant-based convenience and foodservice products

As a component of a modular system, Lory® Bind offers optimal possibilities for the creation of ready-to-eat products with the desired and expected texture. The functional starch blends are odourless and neutral in taste, and are therefore ideally suited to the production of vegetarian and vegan meat alternatives that can be individually seasoned according to requirements. To ensure that the bacon retains its structure during cooking, the binder provides an irreversible internal structure.

When prepared in a pan, the vegan bacon behaves like the original, becoming crispy on the outside while retaining a delicate, fibrous texture. A smoky seasoning brings the characteristic bacon flavour that consumers expect and enjoy. The plant-based alternative can be used in a variety of foodservice, catering or convenience applications, whether for a breakfast buffet, on a vegan burger, diced on tarte flambée, in casseroles or as a topping for salads.