

PRESS RELEASE

Bratwursts, Hot Dogs, Burgers

Planteneers supplies plant-based concepts for street food classics

Hamburg, September 2024 – About 55 percent of consumers worldwide patronize street food stands more than once a month. The fun of experimentation and new taste sensations are the main reasons, followed in third place by value for money. This is shown in studies by Innova Market Insights. With Planteneers functional systems manufacturers can now make purely plant-based versions of classic street food favorites like brats, dogs, and burgers, easily and using conventional production and filling equipment.

Whether popular German bratwurst or all-time favorites like hot dogs, fiildMeat S 141501 can be used to make a wide variety of plant-based sausages. The bratwursts can be grilled or fried, and can be presented as currywurst with sauce or as classic brats. The system also provides a basis for hot dogs. Planteneers offers solutions for suitable deli sauces, for a complete package.

Food trucks, caterers, and restaurateurs can profit from the Oktoberfest season with this flexible system. It can be used to make plant-based alternatives to Bavarian weisswurst and leberkäse, the latter hot as a slice on a bun or cold as a cold cut. This functional system is based on peas and fava beans, hydrocolloids, and starch. Depending on customer preference, Planteneers supplies it as a solution to which the customer adds their own seasoning, or as a toolkit together with seasoning, flavor, and color. One big advantage is that the system is free of phosphates, soy, and allergens.

Planteneers also offers soy- and phosphate-free solutions for plant-based burger patties. To go with them, the company offers a functional system with suitable recipe recommendation for burger sauce. The final product features the savory taste and creamy texture of a classic egg-based burger topping.

With some creativity, other channels in the OOH market can use these product concepts as well, since according to Innova Market Insights the appeal of street food now goes far beyond the food truck. More and more caterers and providers of packaged convenience food are responding to consumer wishes. Drawing inspiration from takeaway concepts, they are expanding their offerings.

*One more note: You can find **photos** of this press release under this link:*

<https://mediastock.stern-wywiol-gruppe.de/share/F92964A1-BFA5-4616-85CCC085116734FB/>

About Planteneers:

Planteneers GmbH, headquartered in Ahrensburg, Germany, develops and produces individual functional systems for plant-based alternatives to meat, sausage, and fish products, along with cheese, dairy products, and deli foods. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of twelve sister companies, Planteneers can make use of many synergies. The company has access to the knowledge of some 125 R&D specialists and to the extensive applications technology of the large Stern Technology Center in Ahrensburg. Part of the Technology Center, the Plant Based Competence Center formed in 2019 is the creative pool for alternative solutions, and the heart of Planteneers. Customers also benefit from the Group's international network of 19 subsidiaries and numerous qualified foreign representatives in the world's key markets, as well as shared production facilities and the Group's own logistics resources. With revenues exceeding 672 million euros and some 1974 employees around the globe, the Stern-Wywiol Gruppe is one of the world's most successful international companies in the world of Food & Feed Ingredients.

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