

endori



industry assortment



Based on pea protein
from traditional
multi-field farming

Our products are

- ✓ soy-free
- ✓ palm fat-free

why endori?

We are endori. We love good food and are hungry for a better future. That's why we make veggie meat alternatives based on peas from traditional multi-field farming. Full of bite and 100% flavour, without the use of soy and palm fat.

Our products don't just add more variety to meat on the offer. Together with you, we make an active contribution to the climate, animal welfare and sustainability. So simple, so delicious, so veggie.

flexitarians are on the rise

Consumer are looking to **remove meat** from their plates, replacing it with plant-based alternatives.

our benefits

- ✓ **Highly tailored product solutions**
- customised product development and packaging solutions
- ✓ **Reliable partner for scaling**
- Sufficient production capacity for growing order volumes
- ✓ **Own extrusion**
- we manage the complete process. Consistency, fibres, colouring and taste according to individual customer requirements

Trust is good, certification is better!

To ensure the highest quality and safety of our products, we regularly undergo certification.



Misprints, errors and changes reserved.

the 4 reasons

for consuming meat alternatives:

1. animal welfare
2. health
3. cut down meat consumption
4. sustainability

Source: Persona-Studie von CURTH+ROTH /2019

Together – for people and the environment



- ✓ peas are grown in traditional multi-field farming
- ✓ lower CO₂ consumption and less exploitation of land and water compared to animal products*
- ✓ electricity from purely renewable sources

*Source: The German Environment Agency, "Fleisch der Zukunft" 2020 study (meat of the future)

from field to fork

The basis: peas

At endori, we rely on peas from Germany and Europe as the main raw material for our products. Thanks to this legume, our endori veggie products are rich in protein and fit perfectly into a balanced diet. In addition, peas are also good for the soil, groundwater and subsequent crops. They serve as a natural fertiliser in a multi-crop rotation, reduce nitrate residues with their roots and help to reduce the use of pesticides. We refrain from using soy and palm oil in our products.

Local cultivation to minimise transport

The quality and origin of our raw materials are important to us. That is why we have a partnership with the Emsland Group for our main raw material, the pea. They source it exclusively from their contract farmers, so we also have control over the origin of our pea protein and receive the raw material from a single source. The farmers of our partner grow the peas for us in traditional multi-field farming. A large proportion of the peas come from Germany, the rest from neighbouring countries. This guarantees short transport routes to our production facilities and protects the environment.

Well packed for optimal handling

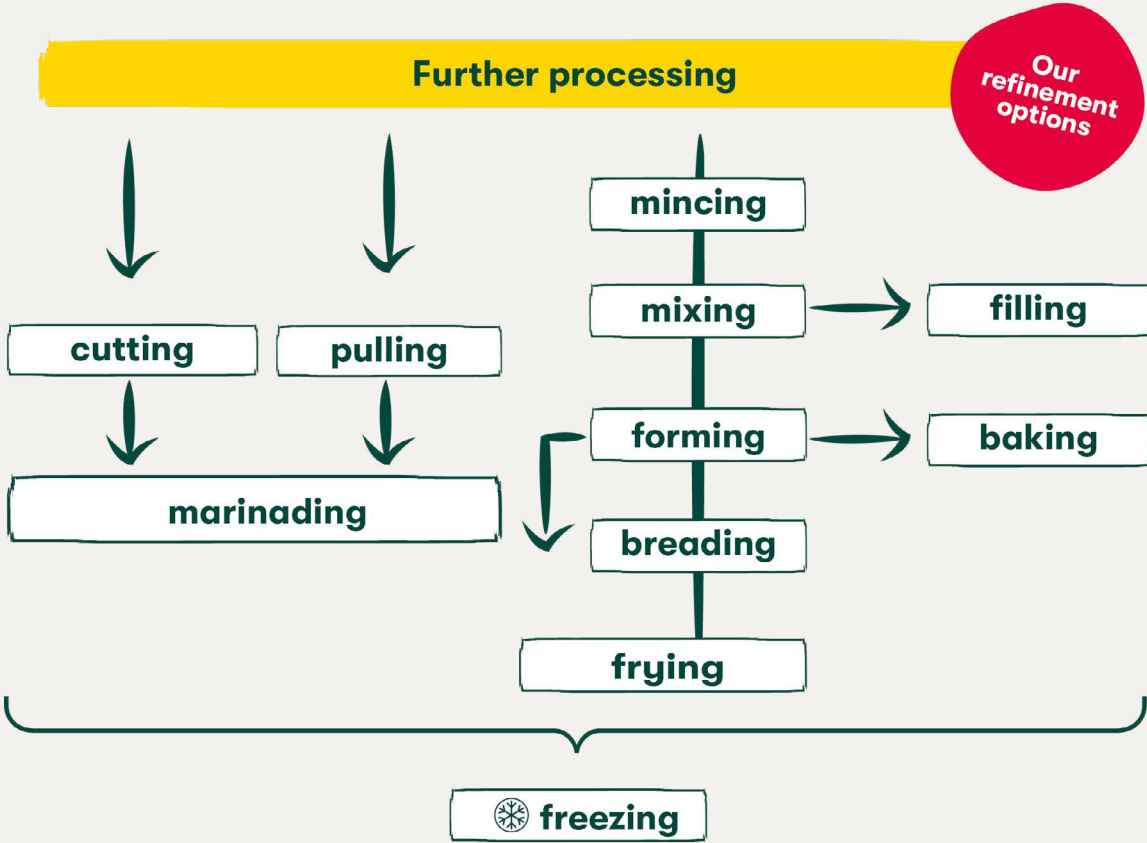
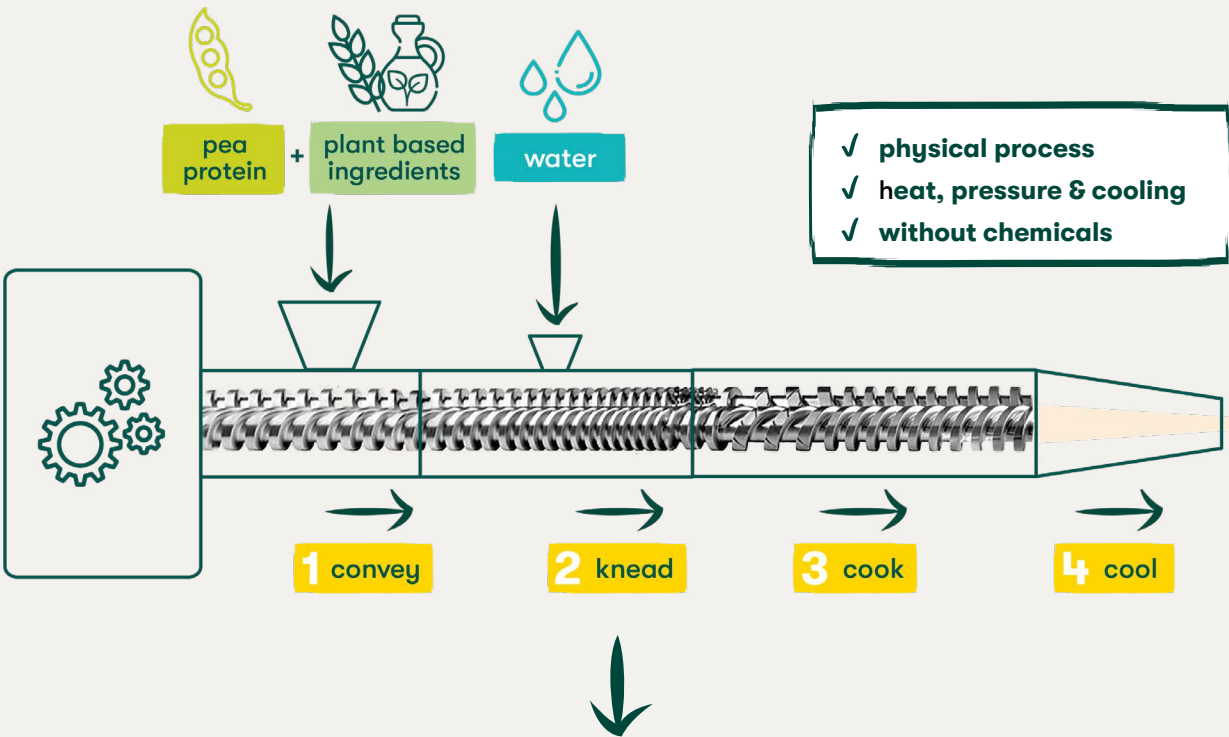
We use transparent tubular bags as standard in our industrial range. Customers can choose between bag sizes from 1 to 10 kg and the corresponding cardboard boxes. For optimal handling in industrial processing we use large pallet containers.

Protein extraction & wet extrusion

The pea protein is found in the amniotic fluid of the pea. This is first pre-treated and heated. Then the moist protein protein flakes emerge from the amniotic fluid. This is thickened in centrifuges, dried and filled into bags. Then it goes on to the wet extrusion. Here, the raw materials are mixed, blended and finally shaped by heat and pressure. The vegetable proteins are cooked and pressed through a downstream, cooled nozzle by means of the rotation of two screw shafts: this is how the meat-like texture of our products is created.



high moisture extrusion & further processing



moisture extrusion

Standard-extrudate*	Image**	Colour specification	Texture	Product example	vegan/vegetarian	Allergens
EF1		beige	very fibrous, layered structure, loose	Pulled	vegan	no
EF2		beige	fibrous, closed layered structure but not continuous, holds its shape well	Minced	vegan	no
EF3		brown	fibrous, closed layered structure but not continuous, holds its shape well	Kebab Minced	vegan	no
						
EF4		reddish	very fibrous, layered structure, loose	Pulled	vegan	no
EF5		cream-colours	very fibrous, very layered structure	Pulled	vegetarian	yes, milk
EF6		beige	fibrous, closed structure, not continuous, holds its shape well	Minced	vegan	yes, wheat

Customer-specific changes and developments possible.

* The table shows standard extruded material.
** Colouring of the sectional view only exemplary.



cutting products

Execution of cut products:

- pulled
- sliced
- minced
- marinated

Marinades:

Basically, all recipes are possible. In addition to our standard marinades such as thyme, garlic, coriander, paprika, etc., there are almost no limits to your imagination. With a few exceptions: We do not use soy and palm oil in our recipes.

Requirements:

- vegan / vegetarian
- free from soy, free from palm fat

During product development, the fibrousness, texture and allergen profile must be taken into account according to your requirements and ideas.

pulled

Shape:	coarsely plucked pieces with an irregular distribution of the piece length
Properties:	<ul style="list-style-type: none">• based on pea protein• vegan / vegetarian• IQF
Taste:	typical for the product, light whey taste, full-bodied, without foreign taste
Texture:	cream-coloured, fibrous, preferential longitudinal fibre direction, compact-elastic consistency



sliced marinated

Shape:	coarsely chopped pieces with an irregular distribution of the piece length
Standard marinades:	Thyme Garlic, Chilli Garlic, Coriander Paprika
Properties:	<ul style="list-style-type: none">• based on pea protein• vegan• IQF
Taste:	fresh, mildly sourish, slightly salty, typical of the product, without foreign taste, lightly reminiscent of thyme garlic, chilli garlic or coriander and smoked paprika
Texture:	uneven shape, coarsely cut pieces, cut-resistant, compact-elastic texture, firm to the bite, slightly fibrous and smooth



minced

Shape:	finely minced pieces. Uneven grain size distribution; minced approx. 3 mm, 5 mm or 8 mm
Properties:	<ul style="list-style-type: none">• based on pea protein• vegan• IQF
Taste:	Flawless, fresh, typical of the product, slightly salty, without foreign taste
Texture:	uniform, finely minced product with dark colour, compact-elastic texture, mouthfeel firm to the bite, slightly fibrous and smooth



moulded products

Execution of moulded products:

- fried
- breaded, deep-fried
- seasoned, raw
- minced, raw

Available formats:

- Burger
 - Cevapcici
 - Balls
 - Bratwurst
 - Hacksteak
- Minced meat, raw
 - Nuggets
 - Schnitzel
 - Sticks

Seasonings:

Basically, all recipes are possible. With a few exceptions: Soy and palm oil are not used in our recipes.

Requirements:

- vegan / vegetarian
- free from soy, free from palm fat

During product development, the fibres, texture and allergen profile must be taken into account according to your requirements and ideas.

seasoned, raw

- Shape:**
- round shaped** = Ø approx. 28 mm, approx. 16 g

cylindrically shaped = Ø approx. 25 mm, length approx. 8 - 9 cm, approx. 40 g

slightly oval = approx. 105 x 80 x 15 mm, approx. 90 g

typ. sausage shape = 19 cal. approx. 25 g; 26 cal. approx. 60 g / 80 g

round burger patty shape = Ø approx. 80 mm, approx. 113.5 g

- Properties:**
- based on pea protein
 - vegan
 - raw
 - meat-like appearance
 - juicy bite
 - IQF
 - individual seasonings possible

Taste:

flawless, fresh, typical of the product, without foreign taste

Texture:

uniformly shaped product, firm to cut, slightly fibrous mass of compact-elastic consistency, firm to bite and supple.



fried (cooked)

- Shape:**
- Burger patties shape = Ø approx. 80 mm, approx. 90 g/100 g
- Properties:**
- based on pea protein
 - vegan
 - cooked
 - IQF
 - individual seasonings possible
- Taste:**
- flawless, fresh, typical of the product, smoky, without foreign taste
- Texture:**
- uniformly shaped product with brown surface, firm, slightly fibrous mass of compact-elastic consistency, mouthfeel firm to the bite and smooth.



breaded deep fried

- Shape:**
- typ. Schnitzel shape** = irregular, thickness approx. 18 mm, approx. 90 g

typ. Nuggets shape = irregular, thickness approx. 19 mm, approx. 22.5 g
- Properties:**
- based on pea protein
 - vegan
 - pre-fried
 - IQF
 - individual seasonings possible
- Taste:**
- flawless, fresh, full-bodied, spicy, slightly buttery
- Texture:**
- typical for the product, pre-fried golden yellow, juicy inside, crispy breading, tender to the bite



minced, raw

- Shape:**
- minced, thread-like strands, arranged crimped, mouldable**
= e.g. approx. 160 x 110 x 36 mm, approx. 250 g
- Properties:**
- based on pea protein
 - vegan
 - raw
 - individual seasonings possible
- Taste:**
- flawless, fresh, typical of the product, spicy and full-bodied, without foreign taste.
- Texture:**
- reddish to slightly brownish colour; uniformly thick, wavy product with thread structure, slightly fibrous mass of compact-elastic consistency, mouthfeel firm to the bite, smooth.



product overview



Standard range foodservice

Product	Prod. no.	vegetarian/ vegan	Product com- position	Pack size (net)	No. units per pack	Weight PU (net)	PU per pallet	Layers per pallet	PU per layer	Remaining shelf life (days)
veggie best burger	500450	vegan	raw seasoned	1,7 kg	15	5 x 1,7 kg	36	4	9	90
veggie bratwurst	500451	vegan	raw seasoned	1,68 kg	28	5 x 1,68 kg	36	4	9	90
veggie mini bratwurst	500452	vegan	raw seasoned	1,7 kg	68	5 x 1,7 kg	36	4	9	90
veggie balls	500453	vegan	raw seasoned	1,68 kg	105	5 x 1,68 kg	36	4	9	90
veggie cevapcici	500454	vegan	raw seasoned	1,68 kg	42	5 x 1,68 kg	36	4	9	90
veggie hacksteak	500455	vegan	raw seasoned	1,35 kg	15	6 x 1,35 kg	36	4	9	90
veggie minced	500456	vegan	minced	1,5 kg	-	5 x 1,5 kg	36	4	9	90
veggie pulled	500457	vegetarian	pulled	1,5 kg	-	5 x 1,5 kg	36	4	9	90
veggie pulled thyme + garlic	500458	vegan	pulled marinated	1,5 kg	-	5 x 1,5 kg	36	4	9	90
veggie kebab coriander + paprika	500459	vegan	cut marinated	1,5 kg	-	5 x 1,5 kg	36	4	9	90
veggie schnitzel	500460	vegan	breaded, fried	1,35 kg	15	6 x 1,35 kg	36	4	9	90
veggie nuggets	500461	vegan	breaded, fried	1,5 kg	66	5 x 1,5 kg	36	4	9	90
veggie burger	500462	vegan	cooked	1,5 kg	15	5 x 1,5 kg	36	4	9	90



TK: ideal for industrial processing

- Our products are snap-frozen using the IQF (Individually Quick Frozen) process and are therefore ideal for further industrial processing. Cut products can be taken loose for direct processing.
- All products have a residual shelf life of at least 90 days and thus guarantee very good storability and forecasting with regard to the use of goods.

packaging info

Primary packaging:

Tubular bag

We use blue-transparent tubular bags as standard for our industrial range. The tubular bags ensure optimal handling during further processing.

- Material: Coextruded multilayer composite with the structure PE/EVOH/mLLDPE, blue
- Total thickness: 90 µm
- Various bag sizes: 1.0 kg to 10 kg
- Deep-freeze resistant
- Laserjet marking of the bag e.g. with batch, best before date possible



Example: cardboard box for 2x5 kg tubular bags

Secondary packaging:

Cardboard box or big box

Practical and safe delivery in cardboard boxes and big boxes.

Big box

- External dimensions: 120 x 80 x 73 cm (L x W x H)
- Pallet height: 91 cm
- Inner layer bag
- Freezer resistant



Example: Big Box with 10 kg bag

Shipping

- Euro, H1 plastic or one-way pallet
- Double-decker loading possible (2 pallets stacked on top of each other = height approx. 182 cm) for optimum utilisation during transport



Example: Big box on Euro pallet for double deck loading

endori

You want to expand your vegan and vegetarian offerings?
We will be pleased to advise you.



endori.de

endori food GmbH & Co. KG

Industriestraße 2 · 96135 Stegaurach

+49 951 91 79 750 · sales@endori.de

Order: order@endori.de