

Meat Substitute Mix

The new gluten free
Plant Based Mixes
from pulses, for meat
alternatives products.

- CARBOHYDRATES

- FAT

+ PROTEINS

+ FIBERS



NEW INGREDIENTS
FOR CHANGE

www.martinorossispa.com



Meat Substitute Mixes come from MartinoRossi experience in pulses processing. Plant-based mixes for burgers, veggie balls and bolognese style sauce.

Plant-based Mixes totally allergen-free, GMO-free and gluten-free, specifically developed for the production of meat alternative products.

RICH IN PROTEIN AND FIBER

GLUTEN FREE

ALLERGEN FREE

GMO FREE

SHORT INGREDIENT LIST



All our Meat Substitute Mixes are innovative products with a **SHORT INGREDIENT LIST**: they consist of only four ingredients, **with the largest component being pulses**.

This allows for a **low fat and carbohydrate content** while providing a **high protein and fiber intake**.

Meat Substitute Mix



Meat substitute mix: the new alternative to meat for flexitarian lifestyles, from pulses.

Much more than just a meat alternative!

Meat substitute mixes are dry blends, like flours, with a **12 months** guaranteed **shelf-life**, with no need to be stored at low temperatures.

These mixes are unflavored. MartinoRossi R&D can support both in terms of particle size and flavoring customization.

MEAT SUBSTITUTE MIX BURGER

Specific for preparing burgers and veggie balls whose appearance, juiciness and texture have nothing to envy to meat.

MEAT SUBSTITUTE MIX RAGÙ

Special blend for vegetable bolognese style sauce with excellent nutritional characteristics.

CLEAN
LABEL

HOW TO USE THESE MIXES?

It's very easy, just add water and oil to make the finished product!



10 kg

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CONTACT US



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