



# Food proteins applications

## Food applications

Various applications, including:

- Bread and special bakery products and frozen dough
- Pasta, noodles
- Breakfast cereals, cereal bars
- Meat and meat analogues

Tereos has developed food-grade wheat proteins for a wide range of applications. Vital wheat gluten is widely used in bakery products due to its viscoelastic properties. It is also used in cereals-based and meat-based products, where it can be added as a powder or later extruded and texturized.

## Epi&Co

A **100% plant-based** range of products made of wheat and chickpeas, developed in France with natural ingredients (wheat, chickpeas, spices, seeds, pulses and vegetables...) to cook tasty recipes for anyone willing to vary its diet. The products are dedicated to chefs in the catering industry, or for individuals at home. We aim at keeping a simple guideline: **Pleasure of eating, natural origin of ingredients, plant-based, nutrition.**

## Epiwit™

Version of Epi&Co dedicated to food industry players, with possibility to vary the combination of ingredients, as well as the weight and shape of the veggie pieces. Ideal too for retail actors willing to develop own-branded ranges of ready meals with an innovating plant-based source of protein, unique on the marketplace, available in IQF (frozen).

Vital wheat gluten displays visco-elastic properties, allowing it to expand and form a network while kneading. The visco-elastic properties depend on the glutenin/gliadin ratio in vital wheat gluten composition. Vital wheat gluten is used for protein standardisation of flour. It allows dough rheology development and baking volume improvement. It is also used as a texturiser.

Quality	Raw material	Type	Tereos product
Food	Wheat	Native protein	Amygluten® (vital wheat gluten)