

# *ProteoMeat™: Advanced Protein Hydrolysate for Nutrition*

Discover the revolutionary ingredient that is transforming the food and nutrition industry. ProteoMeat™ combines advanced science with superior nutrition to deliver the highest quality animal protein hydrolysate.

Solicitar Muestra



## Una Solución Alimentaria de IntaBiotech SL

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# *What is ProteoMeat™?*

ProteoMeat™ is an innovative, high-quality Amyl-Texturizable plant-based protein hydrolysate developed by Intabiotech specifically for the food and nutrition sectors.

This unique product is derived from non-allergenic plant sources and is intended for premium meat productions through an advanced process of enzymatic hydrolysis and exclusive proprietary composition of plant ingredients.

Our scientific approach preserves essential nutritional components while optimizing bioavailability, creating a versatile and highly functional protein ingredient that outperforms traditional proteins in multiple ways.

Its advantage is also in the Cost-in-Use since the product is used in combination with 2 parts of water to 1 part of product, and therefore the final cost-in-use results from the division of the cost per kg divided by 3. Unbeatable.



*A Food Solution from IntaBiotech SL*

# ProteoMeat™



# *Key Features & Benefits*

1

## *Rich in Bioavailable Peptides and Amino Acids*

ProteoMeat™ contains bioactive peptides and a complete profile of essential amino acids in their most bioavailable form, maximizing their nutritional value and functional benefits.

2

## *High Protein Content*

With over 80% protein content, ProteoMeat™ offers exceptional nutritional density that makes it ideal for formulations where ingredient space is limited.

3

## *Fast Absorption and Excellent Digestibility*

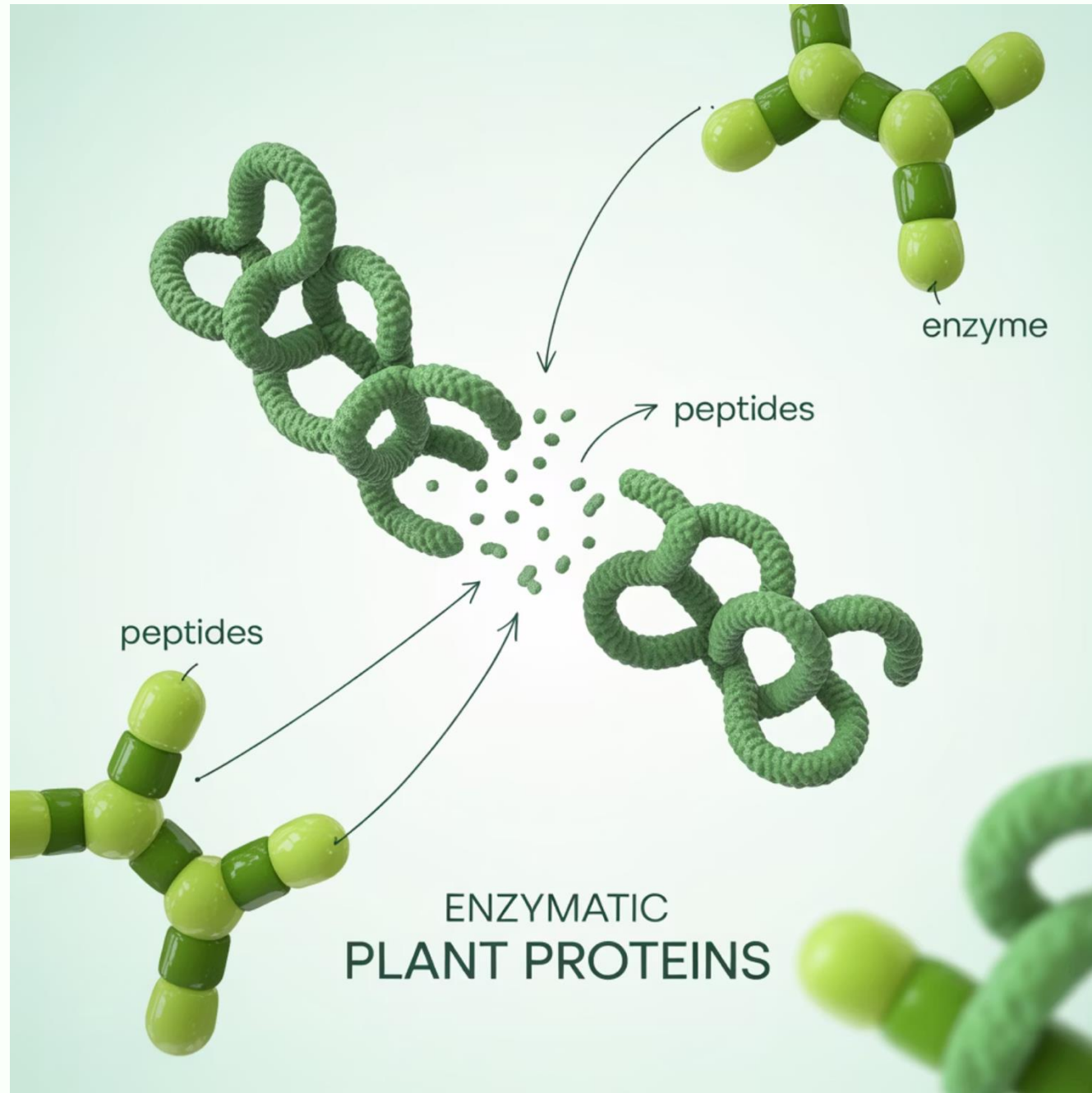
The low molecular weight peptide structure facilitates fast and efficient absorption, reducing the digestive load and minimizing gastrointestinal discomfort.

4

## *Free of Common Allergens*

Formulated without gluten, lactose, or common allergens, ProteoMeat™ is suitable for people with specific food sensitivities and restrictive diets.

# *Scientific Basis and Enzymatic Hydrolysis*



The enzymatic hydrolysis process employed in the production of ProteoMeat™ represents the cutting edge of protein processing technology. Unlike traditional methods that can denature proteins and destroy nutrients, our approach:

- Preserves functional and bioactive peptides
- Maintains undenatured proteins for superior nutrition
- Generates low molecular weight peptides that facilitate rapid absorption
- Preserves the complete profile of essential amino acids
- It contains a significant percentage of amylopectins that promote digestibility and absorbability.

# ProteoMeat™



# *Applications in Food and Nutrition*



## *Sports Nutrition*

Ideal for protein fortification in pre/post-workout shakes, protein bars and supplements for athletes who require fast and efficient muscle recovery where it is necessary or convenient to texture the finished product.



## *Functional Foods and Special Nutritional Needs*

Valuable component in formulas for clinical nutrition, supplements for the elderly and products for post-surgical recovery and sarcopenia, among other conditions.



## *Meat Products*

It improves the texture, flavour and nutritional value of processed meat products, meat analogues and protein snacks, providing functionality and added value.

**ProteoMeat™** it also demonstrates exceptional performance in RTD beverages, instant soups, sauces and condiments, adapting to multiple food formats.

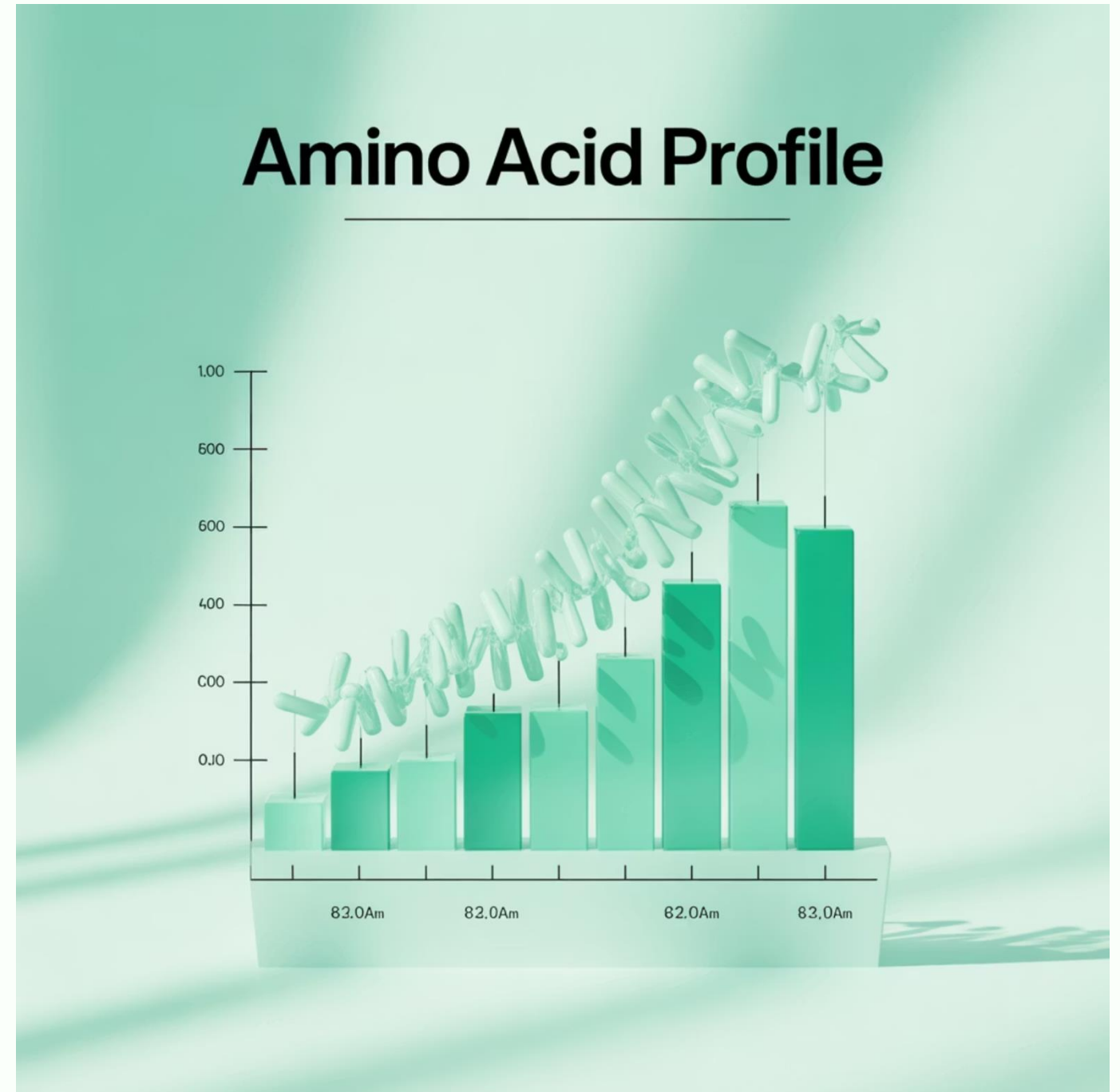
# Nutritional Composition

## Premium Amino Acid Profile

ProteoMeat™ offers a complete amino acid profile with optimal levels of BCAAs (leucine, isoleucine and valine) and all the essential amino acids necessary for protein synthesis and muscle recovery.

Our hydrolysate contains specific bioactive peptides that have been shown to benefit from:

- Accelerated muscle recovery
- Optimized protein synthesis
- Improved digestibility and absorption
- Unbeatable Cost-in-Use in Allergen-Free Products



Disponemos de aminogramas detallados y especificaciones completas que se proporcionan

# *Formulation and Solubility*

## *Sabor Neutro*

ProteoMeat™ has a clean and neutral flavor profile that facilitates its incorporation into various formulations without negatively affecting the final flavor of the product.

## *Excellent Solubility*

Highly soluble in cold water, allowing it to be used in instant applications without the need for heating, saving energy and simplifying processes.

## *Versatile stability*

It maintains its functionality and nutritional properties in a wide pH range, being stable in both acidic and neutral media for various applications.



# *Quality, Safety and Certifications*

At Intabiotech, quality and safety are our top priorities. ProteoMeat™ is produced under the strictest international standards:

- IFS and HACCP compliant manufacturing
- Batch Analysis for Pathogens and Heavy Metals
- Full traceability from raw material to final product
  
- Halal and Kosher certifications available for specific requirements (does not contain Haram or Kashrut ingredients)

Each production batch undergoes rigorous quality controls, ensuring consistency and safety for food applications.



# *Clean Label and Sustainability*

## *Responsible Raw Materials*

ProteoMeat™ is made exclusively with plant-based protein from certified European suppliers that comply with strict animal welfare standards and sustainable practices, guaranteeing full traceability.

## *Natural Formulation*

Our product contains no added preservatives, flavorings, or colorants, aligning perfectly with the clean label trend and offering a 100% natural solution for premium formulations.

## *Responsible Production*

We employ production processes that minimize environmental impact, optimizing the use of resources, reducing waste, and applying circular economy principles in our operations.

# *Technical Documentation & Support*



We provide comprehensive technical documentation to facilitate the integration of **ProteoMeat™** in Your formulations:

- Detailed technical data sheet with physical-chemical specifications
- Security and compliance documentation
- Complete aminogram and solubility data available upon request
  
- Information on stability in different food matrices

Our R+D team offers support for co-development and guidance on specific applications, working closely with your team to optimize formulations.

# *Packaging & Logistics*



## *Packaging Options*

ProteoMeat™ is available in 20 and 25 kg food-grade bags, designed to maintain the freshness and properties of the product. Each package is labeled with batch and traceability information.



## *Storage and Shelf Life*

Stored in suitable conditions (cool and dry place), ProteoMeat™ maintains a long shelf life of 24 months without losing its functional and nutritional properties, optimizing inventory management.



## *Global Distribution*

We offer international shipments with full traceability, complying with all regulatory requirements for the Export-Import of food ingredients from raw materials of plant origin in the main world markets.

# Contact & Orders

Our dedicated team is ready to answer all your ProteoMeat™ queries and help you implement this innovative ingredient in your products:

- Dedicated technical team to answer questions about applications and formulations
- Quick request for quotes and samples via our contact form
- Information on authorized distributors and direct sales channels
- Personalized advice for specific projects

Contactar Ahora

Explorar Más Productos



Committed to excellence, at Intabiotech we work to ensure a smooth experience from initial enquiry to product delivery, offering ongoing support for all your ProteoMeat™-related needs.