

planted.

PRODUCTION PROCESS



1. PREPARATION

The natural raw materials (e.g. peas, sunflowers, oats) are harvested from European farmers and processed into nutrient-rich flour.

2. EXTRUSION

The extruder uses plant-based flour, water, and rapeseed oil to convert vegetable proteins into a fibrous structure similar to animal muscle fiber.



3. FERMENTATION

Larger, richer, juicier, and more tender cuts are produced through fermentation, adding also vital micronutrients like vitamin B12.

4. TASTE ENHANCEMENT

The fibre structure is shredded. Depending on the products, pieces are marinated using natural ingredients (e.g. spices, herbs, oil or lemon juice).



5. PACKAGING

The products are hygienically, safely packaged, and ready to ship to customers.

More info about Planted
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