Creators of Food Solutions

INGREDIENTS

BRC approved, Grade AA







Ireland's food and drink sustainability programme



Creators of Food Solutions



INGREDIENTS

MEAT FREE RANGE

DRIVERS OF A MEAT FREE DIET



ENVIRONMENTAL CONCERN







GROWING POPULATION NEED FOR ALTERNATIVE PROTEIN SOURCES



Shift from meat-based diets to plant-based



WHAT IF A FRIED BREAKFAST/ BRUNCH WAS HEALTHIER???







INGREDIENTS

MEAT FREE RANGE







DID YOU KNOW

RDA for dietary fibre is 35g per day,

However intake is <25g per day in industrialised countries.

BUT WHY CHOOSE FROM OUR MEAT FREE RANGE?

- Low in cholesterol
- Sustainable
- Alternative source of protein to meat
- Added nutritional benefits including fibre
- Excellent meat-like texture, flavour and appearance
- Comprised of combination of textured proteins coupled with sustainable fibres and proteins.
- We can tailor your meat free solutions according to your needs while ensuring great tasting quality and appearance.



Meat Free Vegetarian 'Bacon'

RD1537A

Rehydrated Textured **Soya** Protein [50%] (**Soya** Protein, Cornflour), Water, Sunflower Oil, **Soya** Protein Isolate, Sunflower Oil, Stabiliser (Methyl Cellulose), **Wheat** Fibre, Natural Flavourings, Potato Starch, Dextrose, Psyllium Fibre, Colours (Beetroot Red, Plain Caramel), Oak Smoked Sea Salt, Antioxidant (Ascorbic Acid, Sodium Ascorbate), Onion Powder, Tomato Powder, Smoked Paprika.



- Suitable for Vegans
- High in protein



- Source of fibre
- Low in saturated fat

Salt 0.9g/100g (2 x lower in salt than in standard bacon)



Vegan/Vegetarian 'Chicken' Blend

VEGETARIAN 'Chicken' Nugget/Burger- RD1316C

Egg Powder, Methyl Cellulose, Wheat Fibre, Natural Flavourings, Psyllium Fibre, Salt, Dried Onion, Dried Garlic.

Suitable for Vegetarians

No Artificial Colours & Flavours

Gluten & Dairy Free

VEGAN 'Chicken' Nugget/Burger- RD1396A

Faba Bean Flour, Stabiliser: Methyl Cellulose, Gluten-Free Wheat Fibre, Natural Flavourings, Psyllium, Salt, Onion Powder, Garlic Powder.



Suitable for Vegans



No Artificial Colours & Flavours

Gluten, Egg & Dairy Free



Mexican Style Quinoa Burger Blend

RD1317D

Cooked Quinoa (32%), Gluten Free Breadcrumb (Rice Flour, Gram Flour, Maize Starch, Salt, Dextrose), Plant Fibres, Tomato Powder, Chickpea Flour, Pea Protein, Stabiliser: Methyl Cellulose, Spices, Salt, Natural Flavourings, Rice Starch, Dried Red Peppers, Dextrose, Onion Powder, Herb, Psyllium, Garlic Powder, Colour: Paprika Extract.



Suitable for Vegan/Vegetarians Friendly



No Artificial Colours & Flavourings



Source of Protein



Source of Fibre

Gluten, Dairy & Egg Free





Vegan 'Pork' Sausage Blend

RD1384C

Soya Protein Isolate, Stabiliser: Methyl Cellulose, Potato Starch, Natural Flavourings, Salt, Pea Fibre, Onion Powder, Dextrose, Dried Herbs (Parsley, Sage), Tomato Powder, Garlic Powder, Colour: Beetroot Red, Black Pepper.



Suitable for Vegan/Vegetarian Friendly



No Artificial Colours & Flavourings



Gluten & Egg Free



Mushroom & Onion Burger Blend

RD1380B

Plant Fibres, Gluten Free Breadcrumb (Rice Flour, Gram Flour, Maize Starch, Salt, Dextrose), Chickpea Flour, Pea Protein, Stabiliser (Methyl Cellulose), Salt, Natural Flavourings, Rice Starch, Dextrose, Mushroom Powder (2%), Onion Powder, Psyllium, Parsley, Garlic Powder, Pepper.



Suitable for Vegan/Vegetarian Friendly



No Artificial Colours & Flavourings



Gluten, Dairy & Egg Free







DRIVERS OF GLUTEN FREE

Coeliac disease sufferers Those with a sensitivity to gluten Lifestyle Choice Weight Management Digestive Health Nutritional Health



WHY USE OUR GLUTEN FREE SOLUTIONS?









VERSATILE PROCESSING CAPABILITIES NO ARTIFICIAL COLOURS & FLAVOURINGS

VEGAN/ VEGETARIAN FRIENDLY QUICK TO PREPARE







Gluten Free Vegan Bread Mix

10167

Maize Starch, Rice Flour, Soya Protein, Xanthan Gum, Sugar, Psyllium, Salt, Hydroxypropylmethyl Cellulose, Dextrose, Fermented Rice Flour, Yeast Extract, Lactic Acid, Enzyme.



Gluten, Dairy and Egg Free



No Artificial Colours & Flavourings

Quick to prepare



Vegan/ Vegetarian Friendly









Gluten Free Muffin Mix (with anti-staling enzymes)

10292

Sugar, Starch, Modified Starch, Whey Powder (Milk), Thickening Agents, Raising Agents, Whole Milk Powder, Emulsifiers, Salt, Natural Flavouring, Enzyme.



Gluten Free

No Artificial Colours & Flavourings

Quick to prepare



Vegetarian Friendly





GLUTEN FREE BROWNIE MIX (with anti staling enzymes)

RD0701D

Sugar, Cocoa Powder, Starch, Whey Powder (Milk), Sunflower Oil, Dextrose, Egg White Powder, Modified Starch, Thickening agents, Emulsifiers, Raising agents, Salt, Enzyme.



No Artificial Colours & Flavourings

Gluten Free

Vegetarian Friendly

Quick to prepare





Gluten Free Cookie Mix- RD0598B

Sugar, Gluten Free Flour Blend (Corn, Rice), Starch, **Milk** Powder, Raising Agent, Natural Flavouring, Salt, Stabiliser.



No Artificial Colours & Flavourings

Gluten Free

Vegetarian Friendly

Quick to prepare

Gluten Free Biscuit Mix- RD0598I

Gluten Free Flour Blend (Rice, Corn), Sugar, Starch, Raising Agent, Stabiliser, Natural Flavouring, Salt.



No Artificial Colours & Flavourings

Gluten Free

Vegetarian Friendly

Quick to prepare





Gluten Free Waffle Mix RD1105I

Cornflour, Sugar, Rice Flour, Tapioca Starch, Sunflower Oil, **Egg** Powder, Raising Agents, Salt, Natural Flavouring, Dextrose, Emulsifiers, Thickener.

- No Artificial Colours & Flavourings
- Gluten Free
- Vegetarian Friendly

🕅 Quick to prepare

Gluten Free Crepe Mix RD1105G

Cornflour, Rice Flour, Tapioca Starch, Sugar, **Egg** Powder, Dextrose, Natural Flavouring, Salt, Raising Agents.

- No Artificial Colours & Flavourings
 Gluten Free & Dairy Free
 Vegetarian Friendly
- Quick to prepare

Palm Oil Free

Gluten Free Pancake Mix RD1105G

Cornflour, Rice Flour, Tapioca Starch, **Egg** Powder, Sugar, Dextrose, Buttermilk Powder, Whey Powder (**Milk**), Raising Agents, Salt, Natural Flavouring, Emulsifiers, Acidity Regulator (Citric Acid), Thickener.

No Artificial Colours & Flavourings
 Gluten Free
 Vegetarian Friendly
 Quick to prepare



PHOSPHATE FREE



'Clean label' is another trend that continues to grow. Consumers today are increasingly health conscious and select foods that are made from wholesome ingredients, are natural, unprocessed, simple, organic and are preservative free.



CLEAN

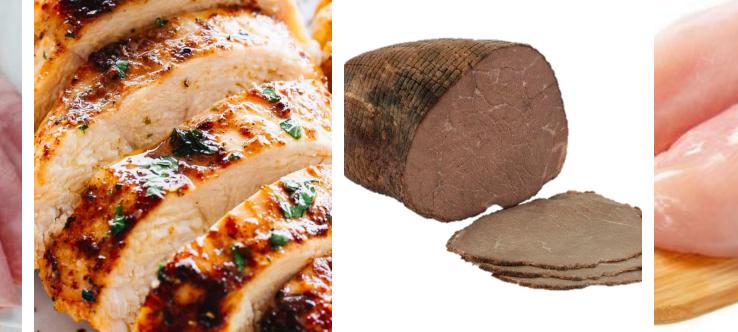
LABEL

WHAT'S NEW?



AllinAll have recently **expanded our range of phosphate free** solutions to achieve increased yield tailored to suit different processed meat applications:

- Cooked poultry
- Reformed ham
 - Beef
- Raw and Frozen Poultry







WHAT CAN OUR PHOSPHATE FREE SOLUTIONS DO?

Natural Easy to use **Phosphate free** Suitable for injection/ tumbling **Yield** extension **Increased** water holding capacity **Improves texture and sliceability** Freeze thaw stable

Shelf-life extension
Allergen free
Enhanced succulence
Sustainable
Reduced Cooking Loss
Added dietary fibre
Flavour enhance









EDIBLE COATINGS

1.3 billion tonnes of food produced globally is lost or wasted.

That is a 1/3 of all food produced for human consumption.

Fruits and vegetables, plus roots and tubers have the **highest wastage rates** of any food accounting for 45% of food waste.

45%







EDIBLE COATINGS

- AllinAll have developed a natural solution to prevent fruit deterioration:
 - Helps reduce food waste for a sustainable future.
- AllinAll Edible coating (RD1503B) can improve product quality and freshness.





BENEFITS OF EDIBLE COATING:

- Reduce food waste via prolonging shelf-life whereby the food stays fresh for longer
- Sustainable due to decreased polymer packaging and waste.
- Reduce weight loss/ water loss and firmness loss
- Reduced gas diffusion: Excellent barrier properties to O₂, CO₂, moisture, water vapour and ethylene.
- Improved texture/ firmness
- Odourless, colourless and does not impart the natural flavour of fruit
- Prevention of discolouration and product deterioration.
- Provides product protection
- Natural: No artificial chemicals
- Edible coatings can be consumed along with fruits and vegetables.
- Enhances the nutritional value due to its composition of starches, sugars and hydrocolloids.
- Application: sprayed/ dipped









MARINADES & GLAZES



WHY USE OUR MARINADES & GLAZES?



Suitable for Fresh, frozen, precooked chicken, pork, beef, lamb or fish.



MSG free





Low salt



No artificial colours

or flavours.





Prevents syneresis





Low usage rates

Low sugar

No allergens

Our Traditional and Popular flavours:

Hickory BBQ
Mexican
Mediterranean
Garam Masala
Cajun
Fajita
Hot & Spicy
Chinese
Tikka
Lemon & Pepper

Piri-Piri



WHATS NEW?

Our North African, South African, Middle Eastern, Mexican and Asian inspired:

North African Berbere	
West African Jollof	
Mango & Coconut	
Rendang Korean	
Burmese	
Japanese Ponzo	

Baharat, Sumac & Lemon

Iranian Advieh

Za'atar

Indian Keralan

Puruvian- Rocoto Chilli, Lime & Coriander

Mexican

Mexican (Achiote) BBQ Marinade









MAYONAISE PREMIX'S





BENEFITS TO OUR MAYONAISE PREMIX:

- No EDTA: Contains a new natural chelating agent: oxidation management for emulsions.
- **Natural:** uses plant extracts
- Consumer friendly labelling: simple store cupboard ingredients
- Easy to use
- Good stability: pH and high shear
- In line with 2017 salt targets
- No off-flavour/ discoloration
- Ideal for sandwiches, snacks, salads, burgers.
- AllinAll can offer premix blends of Real, Salad and Light Mayonnaises
- We can produce a bespoke recipe according to your needs, flavours upon request.







R&D INVESTMENT

- Purpose Built Pilot Plant kitted with:
 - Injector
 - Mincer- Mixer
 - Tumbler
 - Bowl Chopper
 - Filler
 - Burger Former
- New Development Kitchen
- Presentation Area
- Laboratory
- Recipe Blending Area



WHO ARE WE?

Highly experienced food industry experts - 25 years

BRC approved, Grade AA

- Blend a wide range of innovative dry ingredient products such as; Glazes, Marinades, Seasonings, Herb Mixes, Crumbs, Sauce mixes, Batters, Coatings, Brines, Moisture Management Systems, Functional Systems, Gluten Free Bakery and many more!
- Origin Green Sustainability Programme
- Halal & Kosher Approved
- Dry Ingredient Focused
- Extensive Scientific Knowledge in Food
- Research & Development Focused

