



IMPACTING
BETTER FOOD™

Plant-Based Bacon

Formulated with ICL functional ingredients

Allergen-free, plant protein bacon with “meat” and “fat” layers



ALTERNATIVE PROTEINS



Expert solutions for an exceptional consumer experience.

ROVITARIS® HS 1027 RL

Functional allergen-free system made of pea, canola, faba and potato protein

- Emulsion produced is designed for co-extrusion process
- Mimics the red layer of “meat” in bacon
- Versatile system that enables color and flavor customization
- Cold and heat stability result in great sliceability and firm texture upon cooking

ROVITARIS® HS 1026 WL

Functional allergen-free system made of faba protein

- Emulsion produced is designed for co-extrusion process
- Mimics the white layer of “fat” in bacon
- Versatile system that enables color and flavor customization
- Cold and heat stability result in great sliceability and firm texture upon cooking

Plant-Based Bacon

Preparation instructions

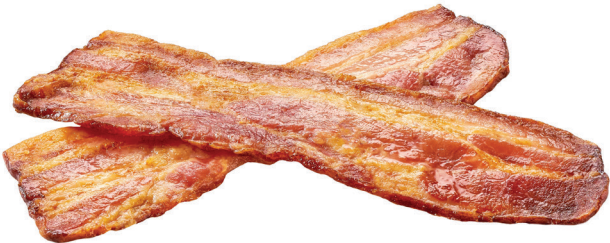
Lightly oil skillet and then cook the bacon slices from frozen 2 minutes each side over medium heat, or until it crisps and browns enough.

Ingredients	TOTAL %
Water	65.00%
ROVITARIS® HS 1027 RL	8.90%
Canola oil	5.80%
Coconut oil	5.80%
Natural flavors	4.70%
ROVITARIS® HS 1026 WL	3.90%
Liquid rice shio koji	2.90%
Salt	1.20%
Brown sugar	1.00%
Vegetable and fruit juice for color	0.90%
TOTAL	100.00%

Nutrition Facts	
8 Slices	
Serving size (100g)	
Amount Per Serving	
Calories 170	
% Daily Value*	
Total Fat 13g	16%
Saturated Fat 5g	27%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 950mg	40%
Total Carbohydrate 6g	2%
Dietary Fiber 5g	18%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 10mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

⚠ Allergens: None

Nutritional information is based on the raw, unprepared bacon, considering 50% of red and 50% of white layer; 0 mg cholesterol vs. 65 mg of a real bacon; 170 Kcal vs. 390 Kcal of a real bacon (56% less); 13g total fat vs. 37g of a real bacon (64% less); 5g saturated fat vs. 13g of a real bacon (61% less); Real bacon nutritional information source: USDA FoodData Central. Pork, cured, bacon, unprepared (SR Legacy, 168277) - <https://fdc.nal.usda.gov/food-details/168277/nutrients>



ALTERNATIVE PROTEINS

We can help you meet growing consumer demand for plant-based products with our ingredient solutions for texture and stability.

The future of better food starts here.
Let's explore the possibilities, together.

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