

Improve Plant-Based Chicken Nuggets

Better texture, binding,
and structure



Value

For Manufacturers

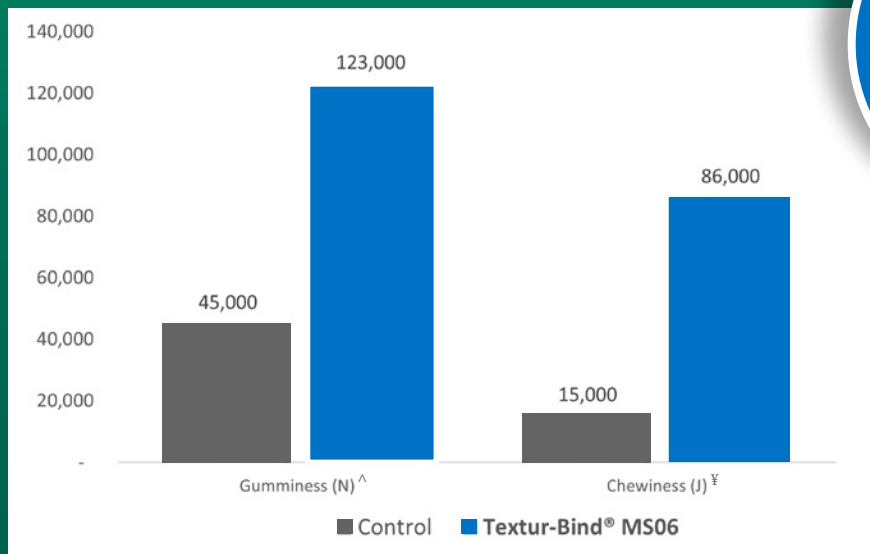
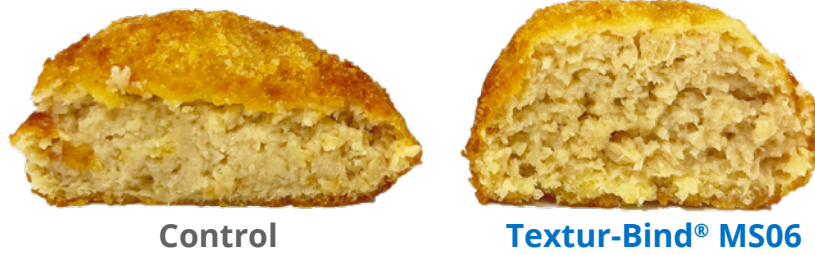
- Results in a much firmer nugget
- Greater binding improves the ability to hold its shape when cut

For Consumers

- Provides consistent texture
- Mimics shape of traditional meat-based nuggets

Textur-Bind® MS06 Improves Texture in Breaded Nuggets

Textur-Bind® MS06 significantly improves hardness in nugget formulations.*



52%
firmer texture
than control

Why Innophos



Market Facing
Solutions



Supply Chain
Flexibility



Quality &
Consistency



Technical
Expertise



Global
Footprint



Trusted
Partnerships

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* Tests based on evaluation of nuggets that had been battered, breaded and fried.

^ Gumminess (N) measured by energy needed to disintegrate a semisolid food until ready to swallow.

¥ Chewiness (J) measured by energy needed to chew a solid food until it is ready for swallowing.

