

**Keep it great!**

with Vega™ SafePro®



**Vega™ SafePro®**

Delight plant lovers with meat alternatives that stay safe and fresh for longer

**CHR HANSEN**

*Improving food & health*



## Help improve the safety, freshness and shelf life of meat alternatives using natural solutions

As the demand for meat alternatives grows, producers need to take extra steps to keep their products great for longer



The global market for plant-based meat alternatives is expected to grow at a CAGR of 14% between 2022 and 2026<sup>1</sup>



In meat alternatives, the share of refrigerated products grew from 41% in 2016 to 56% in 2021<sup>1</sup>. While consumers prefer refrigerated products to frozen, refrigerated foods are more vulnerable to contamination by pathogens

The new Vega™ SafePro® range may help protect refrigerated products from contaminants by keeping food fresh from the inside out

### Control the microbial ecosystem

Harness the ability of lactic acid bacteria to control the microbial environment and outcompete potential contaminants in plant-based meat alternatives

### Contribute to a longer shelf life

Selected strains of lactic acid bacteria may slow the growth of food pathogens through fermentation

## Use the power of good bacteria and fermentation to protect meat alternatives

### The range includes three cultures

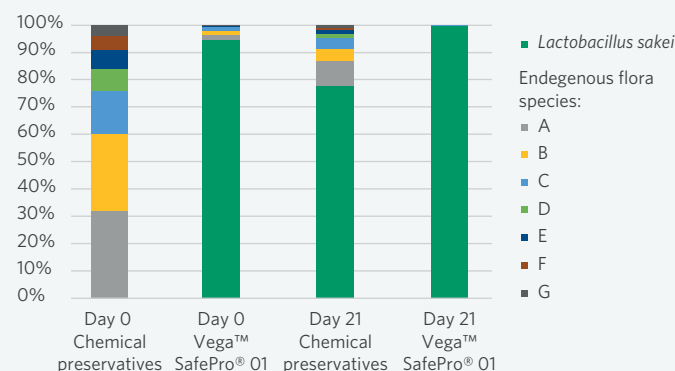
Vega™ SafePro® 01 (*Lactobacillus sakei*) outcompetes other bacteria to help control the growth of unwanted spoilage flora that can shorten shelf life.

Vega™ SafePro® 02 (*Leuconostoc carnosum*) helps control the growth of *Listeria monocytogenes*.

Vega™ SafePro® 03 (*Lactococcus lactis*) helps optimize the positive ecosystem of food to control the growth of spoilage organisms.

### Entire microbial ecosystem in pea protein burger<sup>2</sup>

Proportion of bacteria, %



Fermentation is an ancient tool for protecting food, making it more tasty and more nutritious. It doesn't always lead to an acidic final product.

Keep your products great with the power of fermentation and good bacteria.

<sup>1</sup> Retail value actual and forecasted, Euromonitor 2022

<sup>2</sup> A simplified example of metagenomic analysis

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