

A DISRUPTIVE WAY TO MAKE HEALTHIER AND BETTER PLANT-BASED PROTEIN

HAPPY PLANT
PROTEIN

WHAT ARE WE DOING?

- We're a recent spin-off from VTT*, changing the way plant proteins are made
- Our patented technology allows food manufacturers to create superior plant protein in a cost-effective and environmentally friendly way
- Technology converts regular flour to value added ingredients



The founding team. Pekka, Elli and Jari

* Technical Research Center of Finland
<https://www.vttresearch.com/en>

Pea, faba bean,
chickpea, lentil or
oat flour

HAPPY PLANT
PROTEIN PROCESS

Protein
ingredient

Carbohydrate
ingredient

Efficient process compatible with
existing dry extruder production lines

Chemical free, no wastewater,
no side streams

No regulatory hurdles

HAPPY PLANT
PROTEIN

WE DELIVER TECHNOLOGY FOR A UNIQUE SET OF INGREDIENTS

HAPPY PLANT
PROTEIN

TEXTURIZED PROTEIN

Perfect TVP structure and functionality

- Reduced bitterness
- Reduced beany flavour

APPLICATION EXAMPLES:
Plant-based meat analogues



HIGH PROTEIN FLOUR

Finely milled protein flour

- Mild sensory properties
- In addition to protein, also dietary fibre, minerals but no sodium

APPLICATION EXAMPLES:
Use as protein isolate in wet extrusion and other plant protein applications



CARBOHYDRATE FLOUR

Finely milled pregelatinized carbohydrate flour

- Neutral sensory profile
- Light colour

APPLICATION EXAMPLES:
Plant-based dairy, gluten free bakery, dry extrusion, snacks



MEET US AT TABLE B11

We are looking for partners to join us in changing the plant protein ecosystem

Please contact us, if you are interested in:

- Technology to start producing these superior ingredients
- High quality ingredients

**HAPPY PLANT
PROTEIN**

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