

FOR IMMEDIATE RELEASE

Contact:
Lynette Wong
Global External Communication Lead
+65 9027 0715
Lynette.wong@iff.com



Where science
& creativity meet

TRADE RELEASE

IFF Advances Plant-Based Meat Alternatives with High-Moisture Extrusion Investment

Plant protein leader to create novel plant-based recipes using Coperion extrusion systems

BRABRAND, Denmark – Jan. 23, 2024— IFF (NYSE: IFF), a global leader in food and beverage, home and personal care and health and wellness is stepping up its game in the world of plant-based meat alternatives. The company has invested in high-moisture extrusion (HME) technology from Coperion, a global leader in extrusion technology.

IFF has pioneered many options for meat alternative players along the years, and now this investment is further enhancing the possibilities, enabling the company to support manufacturers in replicating the appearance and fibrous texture of conventional whole-muscle meat. HME can deliver an improved eating experience of plant-based meat and seafood products, offering advantages such as increased juiciness and muscle-like texture compared to other methods. Manufacturers can harness HME to create unique sensory attributes by understanding the interactions between various processes, ingredients, flavors, and proteins to optimize taste, texture, and cost-effectiveness.

The plant-based meat alternatives segment is projected to reach a market value of \$6.4 billion in 2023¹. This growth trend is expected to continue with double-digit growth over the next five years. HME technology plays a pivotal role, accounting for approximately 20 percent of plant-based meat products worldwide².

IFF has recently installed three HME systems in IFF's innovation hubs across Europe, the United States, and Singapore. These systems are now operational and feature highly precise powder and liquid feeders, ensuring both high-quality production and remarkable flexibility. IFF is integrating HME into its IFF PRODUCT DESIGN™ approach, combining ingredient and flavor design expertise with advanced industry insights to provide end-to-end Product Design solutions.

“Through the synergistic integration of HME technology and IFF's RE-IMAGINE PROTEIN® Innovation program, the goal is to pioneer new and innovative meat alternative products that offer a level of consumer acceptance not yet achieved in the market,” said Alexander Lamm, principal food designer, Nourish, IFF. “Consumer demand for plant-based products that offer an experience akin to eating

¹ Euromonitor, October 2023

² GFI, Anticipating 2030 production requirement – Plant based meat, 2022.

meat is huge, and HME is one of the best ways to meet it. This investment will allow us to deliver a wide range of benefits to our customers, helping them create innovative new meat analogues, and supporting them all the way from ideation to commercialization, ultimately allowing our customers to develop successful products faster.”

“HME is a newer and changing technology which offers a huge range of possibilities for the future. Especially as concerns about feeding a fast-growing global population in a healthy and sustainable way mount,” said John Sheehy, global key account manager, Alternative Proteins, Coperion. “We’re delighted to collaborate with a global leader like IFF, and to help it integrate HME testing into its capabilities. Coperion is honored and excited to have this opportunity to share our knowledge and expertise to help IFF develop the next-generation of fibrous plant-based proteins.”



Where science
& creativity meet

For more information on IFF’s portfolio for food and beverages, visit iff.com.

###

Welcome to IFF

At IFF (NYSE: IFF), an industry leader in food, beverage, health, biosciences and scent, science and creativity meet to create essential solutions for a better world – from global icons to unexpected innovations and experiences. With the beauty of art and the precision of science, we are an international collective of thinkers who partners with customers to bring scents, tastes, experiences, ingredients and solutions for products the world craves. Together, we will do more good for people and planet. Learn more at iff.com, [X \(Twitter\)](#), [Facebook](#), [Instagram](#), and [LinkedIn](#).

About Coperion

Coperion (www.coperion.com) is a global industry and technology leader in specialized equipment for the food and health industries. Coperion develops, produces, and services plants, machinery, and components for the food, pet food, baking, pharmaceutical, and cosmetics industries. Its brands – Baker Perkins, Bakon, Coperion K-Tron, Diosna, Gabler, Kemutec, Peerless, Shaffer, Shick Esteve, Unifiller, and VMI – are experts in ingredient automation, pre-dough systems, mixing, and depositing technologies. Coperion employs more than 5,000 people in its three divisions Polymer, Food, Health & Nutrition, and Aftermarket Sales & Service, and in its over 50 sales and service companies worldwide. Coperion is an Operating Company of Hillenbrand (NYSE: HI), a global industrial company that provides highly-engineered, mission-critical processing equipment and solutions to customers serving a wide variety of industries around the world. www.hillenbrand.com

©2024 International Flavors & Fragrances Inc. (IFF). IFF, the IFF Logo, and all trademarks and service marks denoted with TM, SM or [®] are owned by IFF or affiliates of IFF unless otherwise noted. All Rights Reserved.

iff.com