



Case study: Premium plant-based pizza

Frozen pizza delivers restaurant quality flavor and texture without animal protein

Challenge: Large frozen pizza manufacturer is losing market share to smaller, nimble companies in breakthrough application areas

Approach: Engagement with customer to share insights on changing consumer and market trends and to showcase innovative, on-trend concepts developed by our Culinologists

Result: Partnership formed to develop and enhance individual components of the pizza which enabled the customer to enter new growth categories

Key: ● Consumer well-being ● Environmental impact ● Value creation



Plant-based sauce

Create a dairy free/vegan white sauce sourced with Kerr cauliflower for the growing plant-based consumer trend with our portfolio of proteins and texturizers



Allergy-friendly pesto

Provide a differentiated, nut-free vegan pesto with our range of plant-based proteins and clean-label texturizers without compromising creaminess, mouthfeel and flavor



Upcycled ingredients

Co-products deliver unique textures and on-shelf differentiation, reduce food waste and can support sustainability initiatives



Gluten-free pizza crust

Leverage a full range of texturizers to optimize the experience of a crispy, gluten-free crust while also delivering the texture and label that consumers expect