

Looks like
chicken?
**We promise
it's not!**



DELIGHTFUL & NATURALLY
FIBROUS TEXTURE



MORE SUSTAINABLE
& SCALABLE



NUTRITIOUS,
WITH LABELING
ADVANTAGES

ABUNDA®
mycoprotein

*Tomorrow's
protein, today!*

Cargill®

ABUNDA® mycoprotein: Versatile to use in a broad range of whole muscle meat, fish and seafood alternatives that delight consumers. Tomorrow's protein, today!

In order to keep pace with global population growth, the world needs more sustainably grown protein. That's why Cargill and food tech company ENOUGH innovate to produce nutritious and more sustainable alternative meat and dairy solutions that consumers crave.

ENOUGH's signature ABUNDA® mycoprotein enables you to develop meat-like whole muscle alternatives like chicken and fish, that are delightful in taste and texture. It is a more sustainable and scalable alternative protein source that is label-friendly and nutritious too. It offers labeling advantages for your products and enables you to meet your consumers' demands for delightful, nutritious and more sustainable foods.

ABUNDA® is grown by feeding fungi with sugars from sustainably sourced grain. This creates mycoprotein, a complete food ingredient that contains essential amino acids and is rich in protein and dietary fiber. ABUNDA® is produced through a patented minimal waste fermentation process, with Cargill's glucose syrup as a main source.

Cargill creates protein alternative foods containing ABUNDA® mycoprotein by leveraging its broad portfolio of plant-based proteins, texturizers and fats, as well as its formulations and applications capabilities.

ABUNDA® Mycoprotein Benefits:



Delicious & Versatile

- Neutral taste and color
- Meat-like texture
- Naturally fibrous



More Sustainable & Scalable

- Efficient raw material conversion
- Lower carbon footprint
- Scalable in capacity














Nutritious with Labelling Advantages

- Complete protein containing 9 essential amino acids
- Rich in protein & fiber¹
- Low in fat & salt²
- Label-friendly³

Product description	
Dry matter content	25 g / 100 g (typical)
Moisture content	75 g / 100 g (typical)
Appearance	Beige colour, flaky and moist
Texture	Fibrous and with mild resistance and juicy on initial bite
Taste & odor	Clean, light cereal notes, sometimes with a slight yeasty smell

Nutritional information (g/100g)	Typical values
Energy (kcal)	85.6
Fats %	2.0
<i>of which saturated</i>	0.5
Carbohydrates %	8.0
<i>of which sugars</i>	0.45
Fibers %	7.0
Proteins %	13.0
Salt %	<0.1

Applications

Meat Alternatives	Fish & Seafood Alternatives
Whole muscles (chicken, pork, beef), cold cuts, burgers, ground meat, meatballs, nuggets, sausages	Whole muscles (salmon, tuna), crab cake, shrimp
      	   

The Cargill advantage

With Cargill's broad, industry leading portfolio, we are uniquely positioned to provide nutritionally balanced solutions with enticing taste and textures to delight consumers. Our advanced R&D capabilities, global supply chain and innovative eco-system help us scale up new technologies to co-create delightful and winning meat alternatives together.



Learn more: cargill.com/food-beverage/emea/plant-proteins/mycoprotein

¹ 13% Protein & 7% Fiber ² Low Fat 1.5% & <0.1% Salt ³ Short ingredient declaration as 'mycoprotein'

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