

Nestlé Developed Maggi Rindecarne - A Delicious Plant-Based Meat Substitute

Nestlé is dedicated to creating reasonably priced meals and drinks with wholesome plant-based proteins that support individuals in consuming enough food in a balanced diet. Nestlé created Maggi Rindecarne, a delicious plant-based meat substitute, in accordance with this. Customers can create a meal combining meat and plant-based proteins by adding soy and seasonings.

Swen Rabe, Head of Nestlé's Product and Technology Center for Food, said "Our team of experts and chefs developed a tailored solution which brings an equivalent amount of protein in an affordable way to consumers in Latin America. Our innovation ensures the familiar taste and texture of mincemeat, is shelf-stable and easy-to-use"

This latest innovation builds on Nestlé's approach to developing solutions that combine animal and plant-based ingredients, maximizing nutrition, affordability and sustainability. It comes after a test run of a plant-based, shelf-stable protein blend in 2022 that was created to provide a healthy and cost-effective alternative to egg dishes in Latin America. Nestlé created an inexpensive and wholesome beverage option for Central and West Africa by blending milk with soy that is supplied locally.

When adding Maggi Rindecarne to minced meat, the prepared dish retains its nutritional value without compromising on taste. Additionally, it is versatile and customisable and can be used to prepare all minced meat-top dishes. Maggi's first meat extender is currently available in Chile.

Reference: <https://foodtechnews.in/nestle-developed-maggi-rindecarne-meat-substitute/>