



Fungible[®]
THE SCelta **FAT** REPLACER

Mushroom based fat replacer

for animal- & plant-based products

*It looks like fat,
it acts like fat
but it's not fat!*

Fat plays a crucial role in the development and characteristics of animal- and plant-based products. In traditional meat products, fats are naturally present within animal tissues. However, plant-based alternatives must incorporate fats to replicate similar textures, flavours, and mouthfeel. The primary challenges in developing these meat substitutes are achieving the right taste and texture (juiciness).



Improve Nutri-Score - Improve texture - Improve taste



Mushrooms



Natural binding



Vegetable oil

Fungible is a fat replacer based on the Dutch white button mushroom developed to mimic some important characteristics of fat. With only 15% fat, primarily unsaturated, Fungible offers a low-fat alternative. Making it a perfect tool to improve your nutritional score without compromising the taste experience of the product!

Blending it either way



Mushrooms are nature's secret ingredient! Blending mushrooms with meat or plant based products enhances the flavour and texture but also has a positive impact on health and environment.

Fungible is the mushroom solution that can be used both ways: fat replacement & blending!



Balancing juiciness, tenderness and flavour in animal- and plant-based meat products

Reducing saturated fat *Fat replacement*



Fungible helps to create a better nutritional profile as it contains only 15% of fat compared to other vegetable fats. Resulting in a reduction in product calories. The strong reduction in saturated fat improves the Nutri-Score rating.

Improving bite & succulence *Juiciness*



The fibrous nature of mushrooms interacts with the natural binding which enhances water retention. This gives a firm texture that mimics fat's mouth-feel. The moisture-retaining properties ensure products to stay juicy and flavourful, even after processing.

Natural umami taste *Boost flavours*



Mushrooms are rich in umami, masking plant protein off-tastes and enhancing flavours. Their earthy, meaty notes add meat-like richness, while Fungible boosts juiciness for a more enjoyable eating experience.

Clean Label *Natures perfect blend*

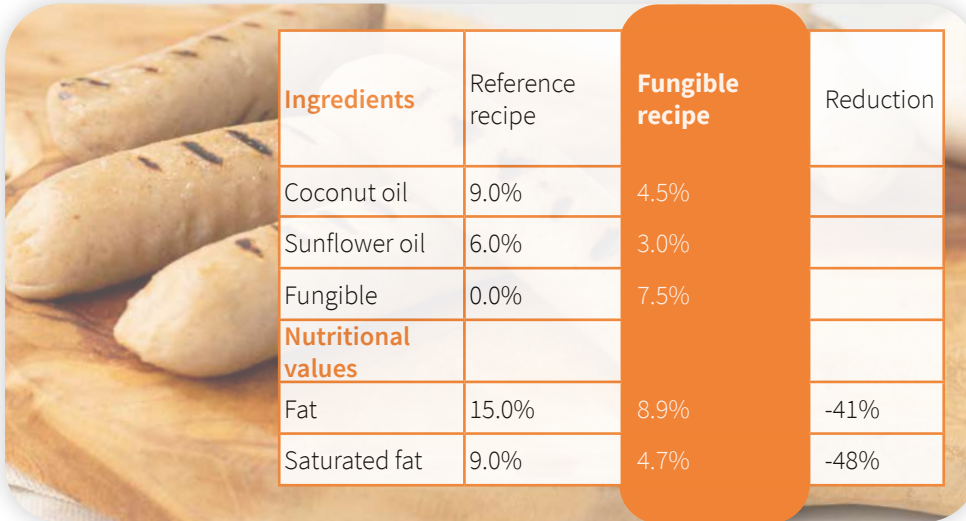


Our innovative fat replacer is made with simple recognizable ingredients: nutrient-rich mushrooms, natural binding and vegetable oil.



Are you ready for the fat transition?

Application examples



Ingredients	Reference recipe	Fungible recipe	Reduction
Coconut oil	9.0%	4.5%	
Sunflower oil	6.0%	3.0%	
Fungible	0.0%	7.5%	
Nutritional values			
Fat	15.0%	8.9%	-41%
Saturated fat	9.0%	4.7%	-48%

Plant based Sausage

50% of the initial coconut and sunflower oil is replaced with Fungible. Resulting in a 41% fat reduction and a 48% saturated fat reduction.

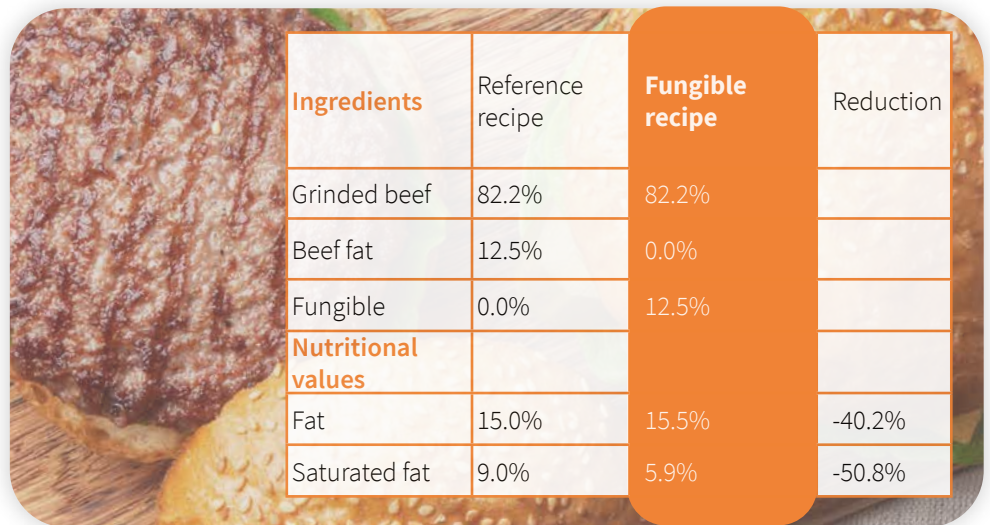
Improving the Nutri-Score from D to C.

41% Fat reduction

Meat Burger

12,5% beef fat replaced with Fungible, resulting in a 40,2% fat reduction and a 50,8% saturated fat reduction.

40.2% Fat reduction



Ingredients	Reference recipe	Fungible recipe	Reduction
Grinded beef	82.2%	82.2%	
Beef fat	12.5%	0.0%	
Fungible	0.0%	12.5%	
Nutritional values			
Fat	15.0%	15.5%	-40.2%
Saturated fat	9.0%	5.9%	-50.8%

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Fungible® is a product made from **Scelta's mushrooms**

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