



Mirror fats

Mirror fats comprise a group of lipid-based solutions designed to mimic the functional, structural, and sensory attributes that animal fats provide.



Varieties

Mirror Fat

Chicken



Beef



Fish



Pork



Key benefits

- Similar behavior to animal fat.
- Improves desirable texture and structure to plant-based meat.
- Provides key sensory attributes such as **appearance, juiciness, flavor release, and mouthfeel** to plant based products.
- Easily incorporated in plant-based matrices.
- Taylor-made solutions.

Mirror Tissue

Real
Animal



Alianza Team
Mirror Tissue

VS



Key benefits

- It imitates the marbling of animal meat.
- It improves the texture of meat analog products.
- Controlled release of fat.
- Completely plant-based.
- Low saturated fat solution.

Applications



Processed
Meats



Patties



Ground
meat



Sausages

Since our solutions are **taylor-made** we design the perfect formula if need it based on our knowledge in lipids to boost and improve your portfolio **Including packaging, size and format.**

Shelf life **6-10 months**

Why us:

We are **experts** with 75+ years of experience in the industry, we have been working with **global brands**. Delivering lipid diversified solutions, focus on **healthy products** and responsible nutrition.

Our mission is to **nurture a better tomorrow.**



We can certify our developments if your brand requires it.

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