



PROTEINS VEGETABLE CLUSTER



Brochure 2025



WE SEEK TO PROMOTE THE DEVELOPMENT OF THE VEGETABLE PROTEIN SECTOR AND ITS INTERNATIONAL POSITIONING, OFFERING THE WORLD DIFFERENTIATED PRODUCTS OF HIGH VALUE AND FUNCTIONALITY.

WHO WE ARE?

We are a group of 10 companies producing and processing vegetable proteins, formed as a cluster in August 2023. The companies that make up the cluster are: America Pampa Agroindustrial SA; El Talar Agroindustrial SA; Galpro SRL; Laboratorios Argentinos Farmesa SAIC; Latam Agroservicios SA; La Alimentos Texturizados SA; Leandro Saul Parissia; Porta Hnos SA; Proteinas Argentinas SA, Valorasoy SA and Elementa Foods Argentina SA. And they are located in the provinces of Buenos Aires; Córdoba; Entre Ríos and Santa Fe.

In order to promote the development of new protein products based on plant proteins, addressing market needs both nationally and internationally, we aim to promote Argentine Plant Proteins globally in various markets. Additionally, we seek to open new opportunities in high-consumption countries and strengthen the institutional value-added sector of Plant Proteins.

PRODUCTS **MICRONIZED PROTEIN FLOURS**

Obtained from legumes and oilseeds, defatted or not. They are a good source of protein, considered to have a high biological value and fiber content. They can be precooked or not. They are used in sausages, soups, desserts, pastries, among other products, as an ingredient, or in plant-based products.

They can be based on:

BEANS

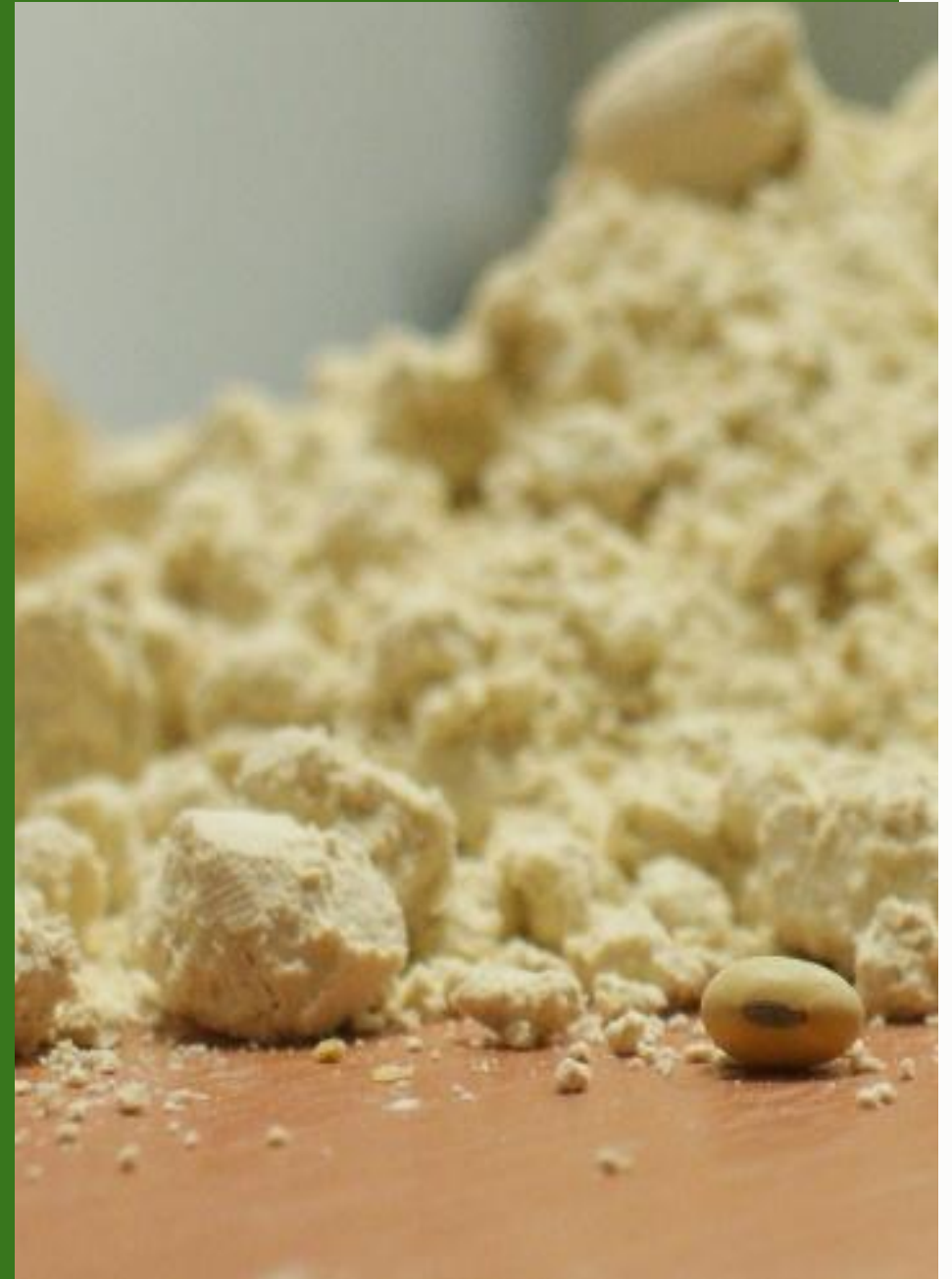
CHICKPEAS

LUPIN

PEAS

SOYBEANS

AMONG OTHERS...



PRODUCTS TEXTURED LEGUMES AND OILSEEDS

Extruded vegetable proteins, in the form of flakes, granules or pieces of different colors, offering versatility of application. When hydrated, they acquire a texture similar to minced meat, and can be used as a partial replacement for it due to their high nutritional value. In vegetarian and vegan recipes, they are used to add vegetable protein.

They can be based on:

BEANS

CHICKPEAS

LUPIN

PEAS

SOYBEANS

AMONG OTHERS...



PRODUCTS PROTEIN CONCENTRATES

Products that separate the components of the grain, concentrating the proteins above 65%. Economical source of proteins of excellent nutritional quality. They have different functionalities to be used as an ingredient in various foods, providing binder and texture.

They can be based on:

BEANS

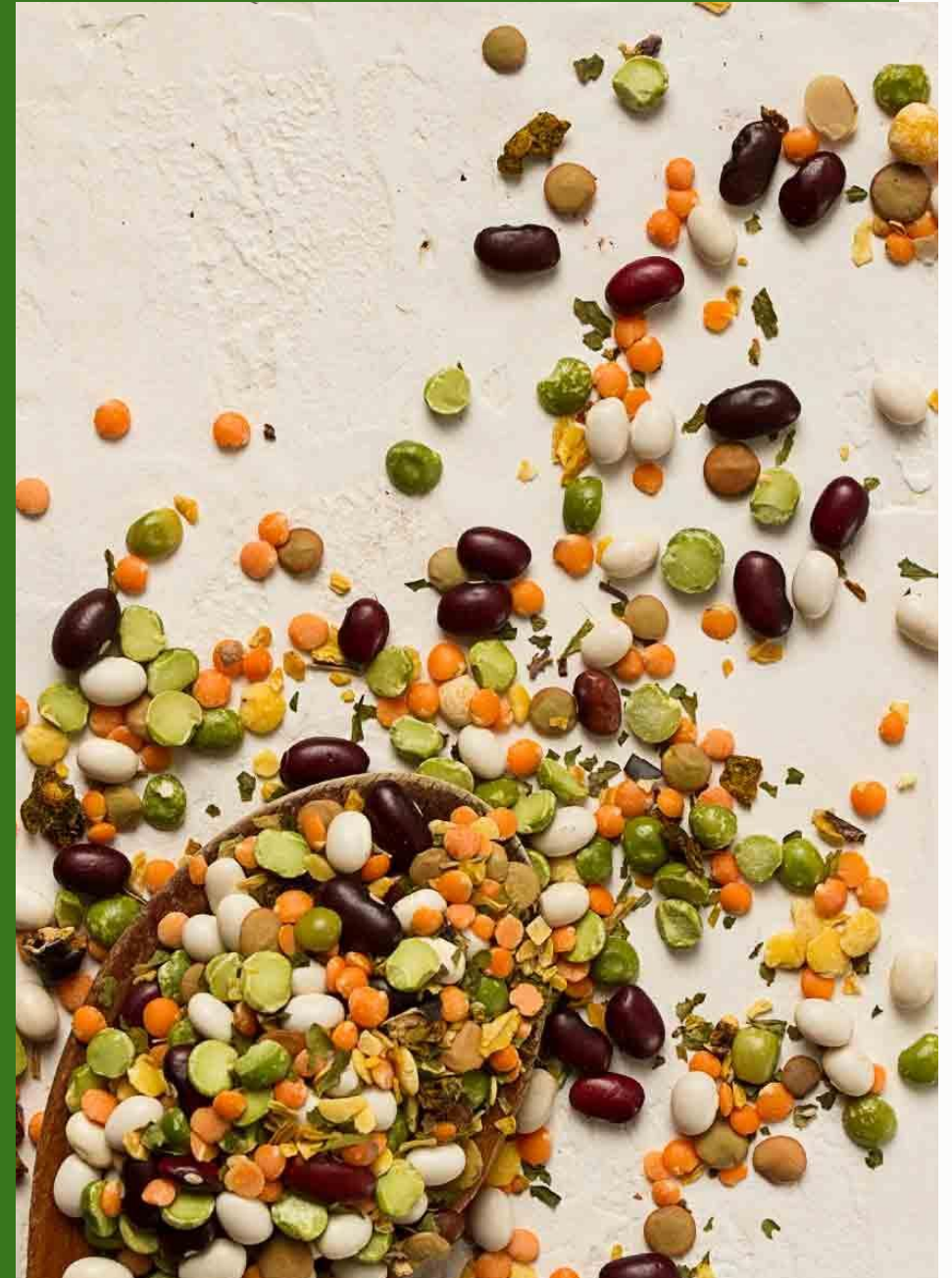
CHICKPEAS

LUPIN

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AMONG OTHERS...



HEALTHY PROPERTIES

Regarding plant-based proteins as a whole, all processes involved in the production of high-value-added products in the plant-based protein chain aim to concentrate their protein content and take advantage of the nutritional and functional characteristics that proteins provide to incorporate them into a variety of food products.

In the texturization process, protein flours and concentrates are subjected to an extrusion process, which allows for the denaturation and alignment of the protein into a structure that mimics the fibrous nature of meat. Generating high value-added products through technology.



HEALTHY PROPERTIES

In any of its forms, textured protein must be hydrated before use. This gives it a soft, porous, and fibrous consistency. Textured protein can be used to make everything from bolognese sauce, pies and empanadas, to meatballs or sauce for other Plant-Based dishes and products.

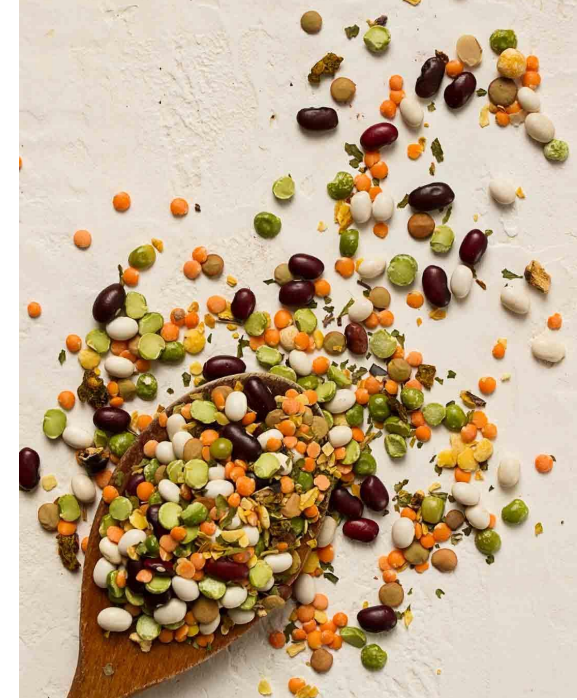
In turn, there is a variety of products with textured protein on the market. These include meat, chicken, soy and other legume patties, chicken feet, sausages and other vegan foods. There is a growing international demand for protein-rich foods, changes in consumer patterns and advances in food processing technologies.



HEALTHY PROPERTIES

Concentrated proteins, especially soy protein, have been widely used ingredients in the food industry (mainly in the meat industry) worldwide for decades. They play a very important role in the formulation of products such as sausages, hams, cold cuts, etc. Their functions in these formulations are: to reduce the cost while maintaining the protein level of the food; to provide texture and firmness to the products; and to give stability to more extended products (lower cost products).

Concentrates from other legumes, on the other hand, are opening up new markets every day in other branches of the food industry such as dairy, beverages, snacks, as well as the exclusive segments for plant-based proteins, such as plant-based.



COMPANIES THAT MAKE UP THE CLUSTER



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COMPANIES THAT MAKE UP THE CLUSTER



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