

Pioneers of
Great Taste

Plant based protein products
for food professionals



★ HESPROFOODS[®] ★

Great Food is Great Mood



Hes-Pro Foods plant based protein products are the most delicious and easy-to-use solution for food service operators

- in fast food business
- in event catering
- in business & industry catering
- in healthcare & education catering

The advantages of using Hes-Pro Foods plant based products include

- taste and convenience
- first-class quality
- meat-like appearance and texture
- cost-efficiency of the highly modern production plant in Europe

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Plant Based Protein Products

SOY PROTEIN BASED UNSEASONED DRY EXTRUSION PRODUCT



**SOY GROATS
TVP 06**

- 7122 / 5 kg
- 7124 / 20 kg
- Shelf life: 24 months



**DARK SOY GROATS
TVP 06**

- 7126 / 5 kg
- 7127 / 20 kg
- Shelf life: 24 months



**SMALL SOY STRIPS
TVP 14-S**

- 7193 / 12 kg
- Shelf life: 24 months



**THIN SOY STRIPS
TVP 14-T**

- 7190 / 3 kg
- 7191 / 5 kg
- 7192 / 10 kg
- Shelf life: 24 months



**SOY STRIPS
TVP 17-L**

- 7202 / 3 kg
- 7203 / 13 kg
- Shelf life: 24 months



**BIG SOY STRIPS
TVP 18**

- 7235 / 8 kg
- Shelf life: 24 months



**SOY NUGGET
TVP 17-LT**

- 7225 / 13 kg
- Shelf life: 24 months

**ALL
PRODUCTS
HALAL & KOSHER
CERTIFIED
AND
VEGAN**

PLANT PROTEIN BASED SEASONED FROZEN PRODUCT



**VEGGIE PROTEIN
BURGER PATTY à 55 g**

- 7405 / 4 x 1,1 kg/box
- Shelf life: 12 months



**VEGGIE PROTEIN
BURGER PATTY à 90 g**

- 7406 / 4 x 1,08 kg/box
- Shelf life: 12 months



**VEGGIE PROTEIN
BALL à 25 g**

- 7414 / 4 x 1,1 kg/box
- Shelf life: 12 months



**BREADED VEGGIE
PROTEIN NUGGET à 35 g**

- 7408 / 4 x 1,05 kg/box
- Shelf life: 12 months

SOY PROTEIN BASED SEASONED AND BREADED FROZEN PRODUCT



BREADED SOY NUGGET TVP

- 7413 / 4 x 1 kg/box
- Shelf life: 12 months

PACKAGE SOLUTIONS:
plastic bag (single unit),
in a carton box (sales unit)

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In the Core of Great Taste

Hes-Pro and its trademark Hes-Pro Foods are part of the same corporate group with Hesburger, the largest fast food chain in Finland and the Baltics. The story of the family-owned company dates back to the 1970s when the young entrepreneurs **Heikki and Kirsti Salmela** started their own grill kiosk in Naantali, Finland. Their mouth-watering products, innovation and friendly service captured the hearts and taste buds of the customers, and the chain started growing in Finland and internationally.

Today, Hesburger operates in seven countries, serving over 190 000 customers every day. Hes-Pro operates as the production plant and logistics center, having produced and sold mayonnaises, salad dressings, and other sauces for decades. The delicious flavour of our mayonnaises is familiar to many, as they are the heart of products served at Hesburger restaurants. Hes-Pro Foods salad dressings and sauces can be found in well-stocked supermarkets all over Finland and abroad.



Hes-Pro invests in the plant based trend

Years ago, we noticed more and more people choosing a vegetarian diet. We made a bold decision to invest in our own vegetable protein factory. Having a state-of-the-art production facility enables us to develop and produce our own exquisite vegetable protein products at an excellent price to meet the market's demand.

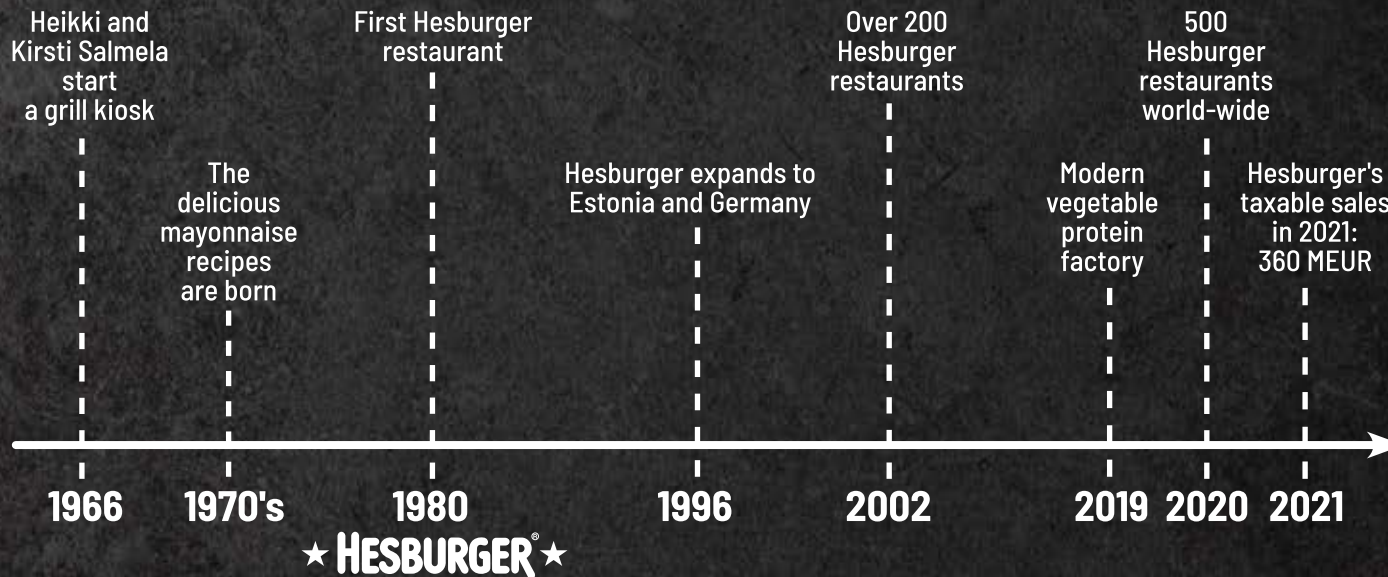
Today, we are paving the way in easy and delicious plant based eating in the world: **One of our many goals is that half of the products sold at Hesburger restaurants in Finland will be meat-free by 2030.** We provide our customers worldwide with vegetarian products so tasty that choosing a vegetarian option is a no-brainer!

The secret to developing supreme flavours is honestly tasting – and we know what tastes great!

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Facts and Figures

Timeline



We think green!

Our modern factory with state-of-the-art technology ensures that the carbon footprint of the vegetable protein production is 90 % smaller than in similar older factories.

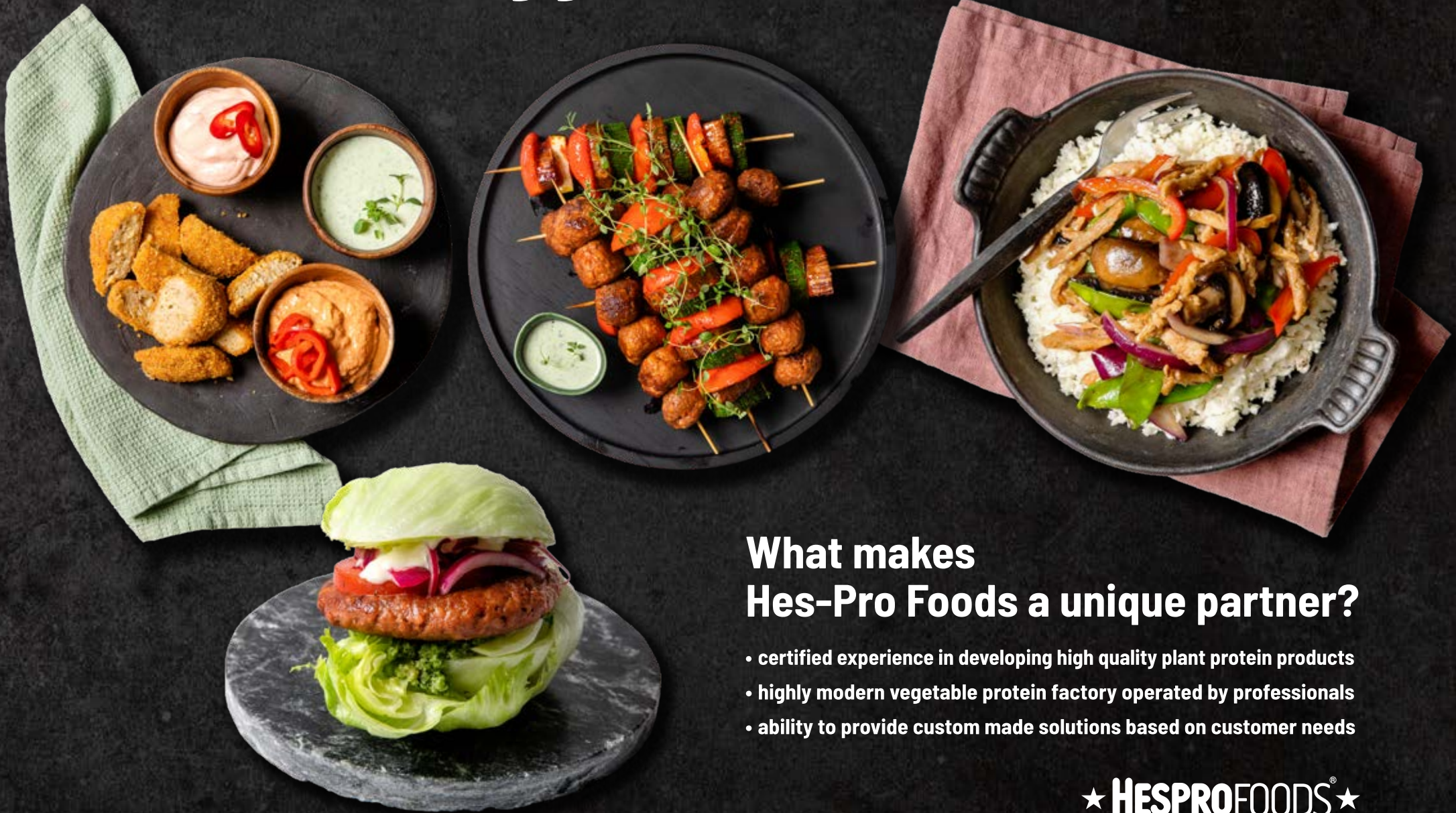
- 860 solar panels produce around 10 % of Hes-Pro's overall electricity consumption
- EPD certified wind energy
- recycling 88 % of all waste
- raw material loss 0,14 %

COOL FACT! The factory's cooling units use environmentally friendly natural refrigerant (CO₂) that has around 3000 times smaller impact on the environment than the traditional refrigerants. Moreover, the heat that the cooling unit produces is recovered and used in the heating system and process water heating.

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Meet Our Veggie Protein Superstars



What makes Hes-Pro Foods a unique partner?

- certified experience in developing high quality plant protein products
- highly modern vegetable protein factory operated by professionals
- ability to provide custom made solutions based on customer needs

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Thin Soy Strips TVP 14-T

Soy Protein Based Unseasoned Dry Extrusion Products are easy to season to your own taste and can be added e.g. sauces, pots and oven dishes.

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.

HEALTHY EATING

Teriyaki Soy Wok and Cauliflower Rice

If you are tired of rice, try some quick and easy cauliflower rice! Thin Soy Strips are a great protein supplement to add to your wok together with some snappy vegetables.



HOME COOKING

Vegan Pasta with Roasted Tomatoes and Broccoli Pesto

Broccoli gives a new dimension to your traditional pesto. For a vegan serving, substitute brewer's yeast powder and roasted nuts for the Parmesan cheese.



Soy Groats TVP 06

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.



Dark Soy Groats TVP 06

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Ingredients: Soy protein concentrate, color (E150d), water.
Origin of soy: Europe.



Small Soy Strips TVP 14-S

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.



Soy Strips TVP 17-L

Preparation:

- Cook in plenty of water for about 15 minutes.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.



Big Soy Strips TVP 18

Preparation:

- Cook in plenty of water for about 15 minutes.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.



Soy Nugget TVP 17-LT

Preparation:

- Cook in plenty of water for 20 - 30 minutes.

Ingredients: Soy protein concentrate, water.
Origin of soy: Europe.



Veggie Protein Burger Patty à 55 g / à 90 g

Veggie Protein Burger Patty is a world-class vegan alternative to the conventional hamburger patty. Its hearty and meat-like mouthfeel appeals to vegetarians as well as meat eaters. Veggie Protein Burger Patties are also easy to use for the main course of a variety of vegetarian meals.

VEGGIE PROTEIN BURGER PATTY à 55 g

Preparation:

- fry in a pan for approx. 3 minutes per side
- in the oven at 170 °C for 7 - 10 minutes

Ingredients: Water, plant proteins (wheat, pea, broad bean), rapeseed oil, plant fibers (bamboo, pea), emulsifier (methylcellulose), modified potato starch, salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic), natural flavouring, caramel colour, beet juice concentrate. No lactose, may contain traces of soy.

VEGGIE PROTEIN BURGER PATTY à 90 g

Preparation:

- fry in a pan for approx. 4 - 5 minutes per side
- deep-fry at 180 °C for 2 - 3 minutes

Ingredients: Water, plant proteins (wheat, pea, broad bean), vegetable oils (coconut, rapeseed), plant fibers (bamboo, pea), emulsifier (methylcellulose), modified potato starch, salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic), natural flavouring, caramel color, beet juice concentrate. No lactose, may contain traces of soy.



STREET FOOD

Vegan Umami Burger

This burger is a real umami bomb, containing a rich Veggie Protein Burger Patty, fried button mushrooms and mayonnaise seasoned with truffle oil. You can bet the shoestring potatoes are crispy and they make a nice alternative for fries, too!

HOME COOKING

Veggie Mushroom Sandwich

Veggie Protein Burger Patty served on some crispy country bread tastes delicious with mushroom sauce seasoned with thyme.

HEALTHY EATING

Burger Protein Style

Build your protein burger between two lettuce leaves! Top it off with fresh pumpkin seed pesto and lemon yoghurt for a tasty serving.

Veggie Protein Ball à 25 g

This vegan alternative to meatballs has a texture that is sure to please not only vegetarians and semi-vegetarians, but meat eaters as well. Serve as is, or couple with a sauce.

Preparation:

- using plenty of oil, fry in a pan for 3 - 5 minutes
- in the oven at 170 °C for 10 - 12 minutes

Ingredients: Water, plant proteins (wheat, pea, broad bean), rapeseed oil, plant fibers (bamboo, pea, lemon), emulsifier (methylcellulose), modified starch (potato, corn), salt, sugar, spirits vinegar, seasonings (black and green pepper, red pepper, garlic onion, chilli, ginger, coriander, lemongrass, coffee leaf), natural flavouring, caramel colour, beet juice concentrate. No lactose, may contain traces of soy.



STREET FOOD Veggieball Sub

Veggie Protein Balls and tomato sauce are your ideal filling for a bun. Top the serving off with some fresh herbs and your tasty street food is ready!



HEALTHY EATING Grilled Veggieball Skewers and Vegetables

These hot and sweet Veggie Protein Balls and vegetables on a skewer are your barbecue at its best. You can get a vegan version of the serving by substituting agave syrup for the honey.

HOME COOKING Garlic Mash, Rosemary Cream Sauce and Veggieballs

This traditional Scandinavian serving is easy to turn into a vegan version. The mashed potatoes are spiced up with garlic.



Breaded Veggie Protein Nugget à 35 g

Vegan Breaded Veggie Protein Nuggets can be served as finger food together with various dips or as part of a whole meal. Prepare like you would prepare chicken nuggets.

Preparation:

- using plenty of oil, fry in a pan for 3 – 5 minutes per side
- deep-fry at 180 °C for 2 – 3 minutes

Ingredients: Water, plant proteins (wheat, pea, broad bean), vegetable oils (coconut, rapeseed), plant fibers (bamboo, pea), wheat flour, wheat starch, wheat gluten emulsifier (methylcellulose), modified starch (potato, corn), salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic, chili), natural flavouring, lemon, yeast. No lactose, may contain traces of soy.

STREET FOOD Veggie Nugget Pitas

Complete your tasty pita bread with a variety of fillings, such as crispy Breaded Veggie Protein Nuggets, fresh couscous salad, vegan yoghurt and hummus.



HEALTHY EATING 3 Healthy Dips: Green Goddess Dip Roasted Pepper Hummus Sriracha Yoghurt

You can make these easy and healthy dips quickly and easily! Serve with Breaded Veggie Protein Nuggets as a snack or a light evening meal.

Breaded Soy Nugget TVP

Vegan Breaded Soy Nuggets can be served as finger food together with various dips or as part of a whole meal. Prepare like you would prepare chicken nuggets.

Preparation:

- using plenty of oil, fry in a pan for 4 - 6 minutes
- deep-fry at 180 °C for 3 - 4 minutes

Ingredients: Water, soy protein concentrate 14 %, breading (wheat flour, wheat starch, modified corn starch, wheat gluten, salt, yeast, yeast extract, red pepper extract, seasonings (black and white peppers, garlic, cayenne, chili). No lactose.

Origin of soy: Europe.



HOME COOKING Soy Nugget Dip Platter

Make a fresh and crisp dip platter to share with friends for lunch. Breaded Soy Nuggets are a perfect substitute for chicken nuggets.

Nutrition Information



SOY GROATS TVP 06	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe

DARK SOY GROATS TVP 06	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Vegan, gluten-free

Ingredients: Soy protein concentrate, color (E150d), water.

Allergens: Soy

Origin of soy: Europe

SMALL SOY STRIPS TVP 14-S	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe

THIN SOY STRIPS TVP 14-T	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 10 minutes. Ample foaming may occur during cooking due to the high protein content.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe

Nutrition Information



SOY STRIPS TVP 17-L	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 15 minutes.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe



BIG SOY STRIPS TVP 18	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for about 15 minutes.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe



SOY NUGGET TVP 17-LT	g /100g
Energy kJ	1441
Energy kcal	339
Fat	0.2
of which saturated fat	0.2
Carbohydrates	23
of which sugar	0.3
Fiber	20
Protein	62
Salt	0.3

Preparation:

- Cook in plenty of water for 20 - 30 minutes.

Vegan, gluten-free

Ingredients: Soy protein concentrate, water.

Allergens: Soy

Origin of soy: Europe

Nutrition Information



VEGGIE PROTEIN BURGER PATTY à 55 g	g /100g
Energy kJ	767
Energy kcal	183
Fat	8.3
of which saturated fat	0.6
Carbohydrates	12
of which sugar	0.7
Fiber	5.8
Protein	15
Salt	1

Preparation:

- fry in a pan for approx. 3 minutes per side
- in the oven at 170 °C for 7 - 10 minutes

Vegan

Ingredients: Water, plant proteins (wheat, pea, broad bean), rapeseed oil, plant fibers (bamboo, pea), emulsifier (methylcellulose), modified potato starch, salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic), natural flavouring, caramel colour, beet juice concentrate. No lactose, may contain traces of soy.

Allergens: Gluten

Manufactured in a facility which processes soy.



VEGGIE PROTEIN BURGER PATTY à 90 g	g /100g
Energy kJ	894
Energy kcal	215
Fat	15
of which saturated fat	9.9
Carbohydrates	6.5
of which sugar	0.8
Fiber	4.3
Protein	15
Salt	1.3

Preparation:

- fry in a pan for approx. 4 - 5 minutes per side
- deep-fry at 180 °C for 2 - 3 minutes

Vegan

Ingredients: Water, plant proteins (wheat, pea, broad bean), vegetable oils (coconut, rapeseed), plant fibers (bamboo, pea), emulsifier (methylcellulose), modified potato starch, salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic), natural flavouring, caramel color, beet juice concentrate. No lactose, may contain traces of soy.

Allergens: Gluten

Manufactured in a facility which processes soy.



VEGGIE PROTEIN BALL à 25 g	g /100g
Energy kJ	767
Energy kcal	183
Fat	8.3
of which saturated fat	0.6
Carbohydrates	12
of which sugar	0.7
Fiber	5.8
Protein	15
Salt	1

Preparation:

- using plenty of oil, fry in a pan for 3 - 5 minutes
- in the oven at 170 °C for 10 - 12 minutes

Vegan

Ingredients: Water, plant proteins (wheat, pea, broad bean), rapeseed oil, plant fibers (bamboo, pea, lemon), emulsifier (methylcellulose), modified starch (potato, corn), salt, sugar, spirits vinegar, seasonings (black and green pepper, red pepper, garlic, onion, chili, ginger, coriander, lemongrass, coffee leaf), natural flavouring, caramel colour, beet juice concentrate. No lactose, may contain traces of soy.

Allergens: Gluten

Manufactured in a facility which processes soy.



BREADED VEGGIE PROTEIN NUGGET à 35 g	g /100g
Energy kJ	674
Energy kcal	160
Fat	5
of which saturated fat	2.4
Carbohydrates	15
of which sugar	2.1
Fiber	3.9
Protein	12
Salt	1.4

Preparation:

- using plenty of oil, fry in a pan for 3 - 5 minutes per side
- deep-fry at 180 °C for 2 - 3 minutes

Vegan

Ingredients: Water, plant proteins (wheat, pea, broad bean), vegetable oils (coconut, rapeseed), plant fibers (bamboo, pea), wheat flour, wheat starch, wheat gluten emulsifier (methylcellulose), modified starch (potato, corn), salt, sugar, spirits vinegar, seasonings (black and green pepper, garlic, chili), natural flavouring, lemon, yeast. No lactose, may contain traces of soy.

Allergens: Gluten

Manufactured in a facility which processes soy.

Nutrition Information



BREADED SOY NUGGET TVP	g /100g
Energy kJ	557
Energy kcal	131
Fat	0.8
of which saturated fat	0.2
Carbohydrates	19
of which sugar	1.8
Fiber	4.3
Protein	11
Salt	1.4

Preparation:

- using plenty of oil, fry in a pan for 4 - 6 minutes
- deep-fry at 180 °C for 3 - 4 minutes

Vegan

Ingredients: Water, soy protein concentrate 14 %, breading (wheat flour, wheat starch, modified corn starch, wheat gluten, salt, yeast, yeast extract, red pepper extract, seasonings (black and white peppers, garlic, cayenne, chili). No lactose.

Allergens: Soy, gluten

Origin of soy: Europe

Professionals of plant based production at your service



Let's discuss how we at Hes-Pro Foods can support your business.
Don't hesitate to contact:

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