

Promyc[®]

Let's co-create with mycoproteins



At Naplasol, we bring you **Promyc[®]**, a range of **100% natural mycoproteins** offering sustainable solutions for food, feed, and pet food products. Our semi-finished, protein-rich base features a unique, fibrous texture, a neutral taste profile, and unparalleled nutritional value.

Harnessing the power of nature through our innovative fermentation process, we produce Promyc[®] at scale, with the capacity to deliver thousands of tons annually. Based in Bree, Belgium, Naplasol is your **dedicated mycoprotein specialist** and a proud member of the VEOS Group, a global leader in the protein market.





UNIQUE CHARACTERISTICS OF PROMYC®



HIGH IN
PROTEIN



HIGH IN
FIBER



LOW
IN FAT



VEGAN



CLEAN
LABEL



GMO
FREE



UNIQUE
TEXTURE



NEUTRAL
IN TASTE



OFF-WHITE
IN COLOUR

PROMYC® PRODUCT RANGE

- Promyc® S110
- Promyc® S112P
- Promyc® S113T
- Promyc® L100

Promyc® mycoproteins can be used across a **diverse range of applications** — from protein-rich cheese alternatives and delicious vegetable dips, to fiber-packed fish substitutes and innovative dairy applications. Not to mention, it offers a texture-rich and flavourful solution for creating meat alternatives or hybrid meat products.



Discover our
inspirational
recipes here



LET'S GET IN TOUCH

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Promyc®

PROMYC.COM