

Sustainable plant-based ingredients from co-products

By Karina Marsilje, Managing Director Duynie Ingredients

There is a growing demand for plant-based ingredients, sustainably sourced and produced to use in pet food. Duynie Ingredients produces high quality ingredients to use in dog and cat food, small animal food and horse feed. Only plant-based co-products directly sourced from the food industry are being used. These are part of the food-grade products released during the processing of potatoes, sugar beet, chicory roots, vegetables and fruit.



The wet incoming co-products are dried, grinded, sieved and mixed. Duynie Ingredients aims to produce climate-neutral by using residual heat and green electricity in the production process. A new plant is built in Cuijk, the Netherlands. All products will be dried with residual heat from the green power station next to the plant. This plant will be set up to produce all kinds of vegetable ingredients, vegetable blends and potato products.

Advantages of plant-based ingredients from co-products

- ✔ Sustainable, as crops are optimally used, nothing is wasted
- ✔ Transparency, the origin of the co-product is well known
- ✔ Year-round supply of products
- ✔ Stable properties, consistent high quality
- ✔ Same quality as food-grade ingredients, but better price
- ✔ Economical profit for pet food producers
- ✔ Contribution to sustainable pet food production

Plant-based ingredients are adding value to pet food. Potato ingredients are gluten free and very suitable to use in grain free pet food. Beet pulp contains soluble and insoluble fibers which have a positive effect on bowel function as a food source for intestinal bacteria. Beet pulp from Duynie Ingredients is unique due to the very low sugar and molasses content. Chicory products contain inulin, a nutrient with positive effects on intestinal health. Inulin is a soluble fiber and has a prebiotic effect in the colon. Fruit and vegetables are a good source of vitamins, minerals and fibers. All ingredients are GMP+ pet food certified.



Tailor made vegetables blends are specially developed. A unique combination of a group of vegetables with some advantages:

- ✔ suitable in different recipes
- ✔ possibility for tailor made production
- ✔ less handling of various products
- ✔ saving on storage capacity