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Lypid launches world's first plant-based pork belly product in Taiwan

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Taiwan-based innovative food technology start-up, Lypid has launched its plant-based, vegan pork belly product, supporting cruelty-free and eco-friendly food products.

Made from 100% plant-based ingredients and patented PhytoFat technology (special encapsulated technology for canola or olive oil), Lypidâ??s pork belly has a juicy, smoky flavor simulating real meat. In addition to taste and texture, it is high in protein and free of antibiotics. To make plant-based meat tastier, Lypid uses PhytoFat.

Lypid targets a growing food segment that identifies itself as vegetarian, or flexitarian with a preference for plant-based food. Lypid unveiled its newest innovation, serving as a major ingredient in vegan macaroni and cheese, as well as a pizza topping. Pork belly from Lypid offers a wide range of possibilities to fill the gap in the alternative meat market.

Furthermore, compared to traditional pork bacon, the derivates have been proven to be lower in cholesterol, 85% lower in saturated fat, 39% lower in calories, and 69% lower in sodium. Lypid's pork belly cooks and sizzles just like traditional pork, making it a perfect substitute for a variety of recipes and cooking scenarios.