



MEAT.THE END. Accelerating the World's Transition to Alternative Meat

Vegan Meaty
Beef Burger



New Crispy
Chicken



Crunchy Chicken
Nuggets



Revolutionary
Chickpea Burger
Launching Soon



Outstanding
Vegan Fish sticks



Cheeseburger
Vegetarian Stuffed Cheeseburger



Dry Mix
Ready to Prepare Dry
Mix Vegan Burger Kit



Meat.The End

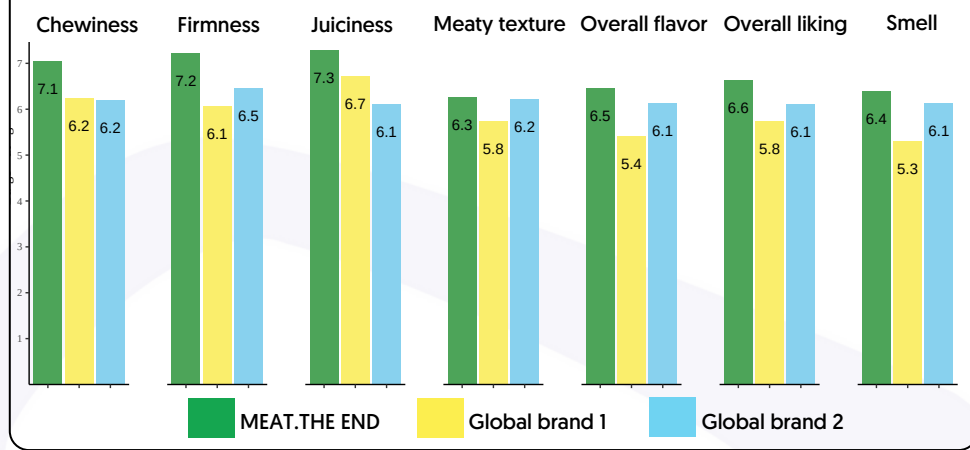
is a B2B food-tech company. We develop diverse alternative protein ingredients through a first-of-its-kind AI-powered extrusion solution, taking extrusion technology to a new level.

With the aid of both innovative technological tools and extensive knowledge in food & protein science, our products are set to overcome the most pressing consumer barriers - texture and taste.

It's All About the Taste

We proudly developed Textured Protein Ingredient and premixes that lead in consumer preference. When compared to global market leaders, our products are superior in all parameters including texture, taste and overall acceptance.

Vegan beef burger:



Our Products

Ready-to-Produce Dry Mix for Industrial Production

A turnkey solution for delicious, customizable products with amazing texture.

We offer full dry ingredient premixes (protein and functional compounds), alongside tailor-made recipes, for production of chilled or frozen end products. Manufacturers add water & oil only.

End Products

We offer a variety of distribution-ready, fully customizable, **white-label frozen plant-based meat, chicken and fish alternative products.**

Our end products are completely adaptable from diverse protein sources to consumers taste preferences.

We produce: burgers, minced meat, nuggets, crispy chicken, fish sticks, Tuna flakes

Visit us:



**Our products can be made from Soy, Chickpea,
and soon - Fava Bean.**

Burger King Suppliers

Meat.The End's market debut in 2022 was with the leading global fast-food chain Burger King. Co-branded Meat.The End and Burger King, the Whopper and nuggets we developed for Burger King are sold today across their Israel branches and soon in other Burger Kings around the world.



"Long queues in the branch, and the Israeli food-tech company, Meat.The End, buckled down to meet the demand"

TimeOut Tel Aviv, 30/10/2022

Leading Food Manufacturer

A leading European food manufacturer has placed its first order, towards distribution of 500+ ton/year of Meat.The End burgers throughout 9 countries.



Meat.The End puts the focus on developing a product that feels like the real thing, and it works.

Israel Burger Community Blog, 24/10/2022

Nutrition & Quality

Our products are:

- High in protein (15 gr per unit)
- A source of fiber
- No Cholesterol
- European Nutriscore A

We are committed to the highest standards of quality and regulation, ensuring that our products are manufactured in accordance with the strictest world standards: FSSC 22000, ISO 22000, HACCP.



Contact us: info@meattheend.tech