



Juicy Texture. Umami Flavor. Higher Yield.

GROUND & PROCESSED
MEAT APPLICATIONS
MEATBALLS | SAUSAGES
FROZEN MEAT ENTREES

Give consumers more of what they're looking for in savory meat dishes and entrees.

All-natural Grande Festo™ elevates ground and processed meat formulas by delivering better flavor and texture while also minimizing purge, all without the use of binders or fillers. The result is a value-added product with the superior quality consumers expect in a premium sausage or other ground meat product.



Premium Flavor & Mouthfeel

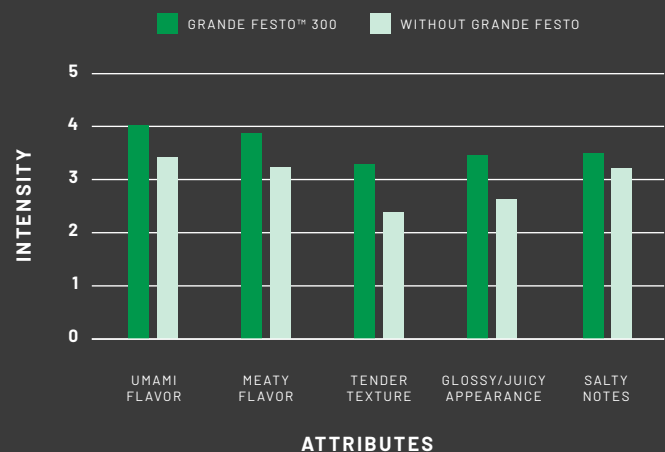
Many ground meat applications lose moisture during the cooking process, resulting in bland flavors and dry or chewy textures. Grande Festo exceeds consumer expectations for quality by enhancing meat's natural flavor profiles, intensifying umami notes and delivering outstanding texture. Grande Festo was proven to perform better in an independent, trained sensory panel, and a consumer survey demonstrated high purchase intent.

INDEPENDENT CONSUMER SURVEY

2 out of 3 CONSUMERS WOULD PAY MORE FOR:

a flavorful and savory clean-label meat product with no artificial ingredients or flavors¹

TRAINED SENSORY PANEL RESULTS²



¹DATASSENTIAL, December 2020

²Trained Sensory Panel, 2022

Increase Yields By Up to 5%

Reducing fat purge and moisture loss at each stage of a meat product's lifecycle is the key to maintaining the highest possible yield, flavor and texture. Grande Festo's proprietary functionality allows for an increase in both moisture and fat retention throughout cooking or reheating to minimize shrinkage and dryness, allowing for better overall flavor, mouthfeel and bite, and more saleable volume.

- REDUCE SHRINKAGE
- INCREASE COOKED YIELDS
- OPTIMIZE FORMULATION COSTS

Don't Just Take Our Word For It. Take Theirs...*

Grande Festo's superior water-holding properties and process-tolerant characteristics control syneresis and viscosity breakdown, maintaining structure during thermal treatments and throughout a product's lifecycle.

"Terrific firmness and texture, the flavor pops"

"No aftertaste and better meaty flavor"

"Juicier, meatier, better"

"Seems like a higher quality meatball"

*Trained Sensory Panel Feedback.



PRICE
STABLE



SHELF
STABLE



SUSTAINABLE

Say Goodbye to Fillers & Binders

Consumers insist on clean-label formulations. Grande Festo is an all-natural hydrolyzed whey ingredient that is recognized and trusted by consumers. Unlike many commodity meat extenders, Grande Festo is not classified as a filler or binder by the U.S. Dept. of Agriculture.

REQUEST A SAMPLE

800.772.3210 | gcig@grande.com | grandecig.com



People. Products. Expertise.

Our extensive line of natural, functional whey ingredients are made in the heart of the Midwest using the highest-quality milk from dedicated Grande producer dairies. Expect the same world-class quality that Grande Cheese is known for in every one of our whey ingredients.



GRANDE
CUSTOM INGREDIENTS GROUP

A DIVISION OF GRANDE CHEESE COMPANY
250 Camelot Drive
Fond Du Lac, Wisconsin 54935

© 2025 Grande Cheese Company.