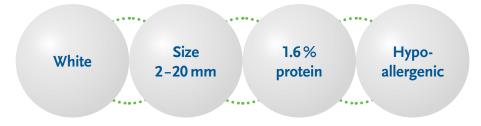
Looking for juiciness and texture? Meatless® TRF Coarse

(Textured Rice Flake Coarse)

The Textured Rice Flake Coarse has a natural white colour and a flake size of 2-20 mm. With a protein content of 1.6%, the product is stable at -18° C and within a pH value range of 5.9 to 7.2. This ingredient can be declared as (textured) rice flour and as such has a minimal impact on the ingredient list of the final product applications.

CHARACTERISTICS





Want to learn more about Meatless®?

Scan here for more information & recipes.



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HOW TO USE

The Textured Rice Flake has an unique soft bite with a neutral taste. This makes it perfect to combine with animal proteins in hybrid fish and meat products, or for plant-based fish products, in emulsions or as fat replacement in meat products. Test panels describe this ingredient as adding juiciness and a fatty mouthfeel to your application.



Meatless[®] solutions

Plant-based ingredient: based on a broad range of raw materials



Raw materials	Product name	Description	Advised applications	
Rice	Meatless® TRF Coarse	Textured Rice Flake Coarse	Vegan (or hybrid) fish and meat	
	Meatless® TRF Fine	Textured Rice Flake Fine	 applications, emulsions or fat replacer in meat applications 	
	Meatless® TRMF P7	Textured Rice and Mycoprotein Flake, Protein content 7%	Plant-based fish and chicken applications	
Faba bean	Meatless [®] TFF Coarse	Textured Faba Flake Coarse		
	Meatless® TFF Fine	Textured Faba Flake Fine	Vegan (or hybrid) meat products	
	Meatless® TFF Brown Coarse	Textured Faba Flake Brown Coarse	-	
	Meatless®TFF P13	Textured Faba Flake, Protein content 13 <i>%</i>	Vegan (or hybrid) meat products	
Wheat	Meatless® TWF Fine	Textured Wheat Flake Fine		
	Meatless®TWF Brown Fine	Textured Wheat Flake Brown Fine	 Vegan (or hybrid) meat products	
	Meatless® TM/L Coarse	Textured Meatless/Lorytex Coarse	-	
Pea + Mycoprotein	Meatless® Chicken Chunks	_	Easy-to-use solution	
Pea, rice, faba and quinoa	Meatless [®] TTHP ¹	Textured Tjoena ¹ High protein	Tuna salad, tuna pastry, burrito filling or minced meat	

¹ Tjoena = Pea protein, rice protein, faba protein, rice and quinoa flour

) Dehydrated/Dry

Raw materials	Product name	Description	W.H.C.*	Advised applications
Rice	Meatless [®] DRF Coarse	Dehydrated Rice Flake Coarse	2.0 - 3.5	Vegan (or hybrid) fish and meat applications, emulsions or fat replacer in meat applications
	Meatless [®] DRF Fine	Dehydrated Rice Flake Fine	2.0 - 3.5	
Faba bean	Meatless [®] DFF Coarse	Dehydrated Faba Flake Coarse	2.0 - 3.5	Vegan (or hybrid) meat products
	Meatless [®] DFF Fine	Dehydrated Faba Flake Fine	2.0 - 3.5	
Mixed	Meatless® Vegan Binding ²		_	Service product, advised to use with the Meatless® ingredients
3 4 1 4 5 4				-

² Ingredients: Potato starch, emulsifier E461, citrus fibre, psyllium fibre
 * Water Holding Capacity

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