



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

White

Size
2–20 mm

1.6 %
protein

Hypo-
allergenic

HOW TO USE

The Textured Rice Flake has a 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.



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meatless®
a brand of beneo

Meatless® solutions

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



Textured / Frozen

Raw materials	Product name	Description	Advised applications
Rice	Meatless® TRF Coarse	Textured Rice Flake Coarse	Vegan (or hybrid) fish and meat applications, emulsions or fat replacer in meat applications
	Meatless® TRF Fine	Textured Rice Flake Fine	
	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	Vegan (or hybrid) meat products
	Meatless® TFF Fine	Textured Faba Flake Fine	
	Meatless® TFF Brown Coarse	Textured Faba Flake Brown Coarse	
	Meatless® TFF P13	Textured Faba Flake, Protein content 13 %	Vegan (or hybrid) meat products
Wheat	Meatless® TWF Fine	Textured Wheat Flake Fine	Vegan (or hybrid) meat products
	Meatless® TWF Brown Fine	Textured Wheat Flake Brown Fine	
	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

² Ingredients: Potato starch, emulsifier E461, citrus fibre, psyllium fibre

* Water Holding Capacity

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