



Looking for juiciness and texture?

Meatless® TM/L Coarse

(Textured Meatless/Lorytex Coarse)

The Textured M/L Wheat Flake Coarse has a natural colour of off white and a flake size of 2–20 mm. The flakes can be used as an ingredient in multiple applications. With a protein content of 8.1 % the product is stable at –18°C and within a pH value range of 5.8 to 7.0. This ingredient can be declared as (textured) wheat flour and as such has a minimal impact on the ingredient list of the final product applications.

CHARACTERISTICS

Off White

Size
2–20 mm

8.1 %
protein

Declared
as textured
wheat

HOW TO USE

The Textured M/L Wheat Flake has a unique firm bite with a neutral taste.

This makes it perfect to combine with animal proteins in hybrid products or for plant-based products like burgers, sausages, chicken nuggets and many others. Test panels describe the texture and mouthfeel as stringy.



Want to learn more
about Meatless®?

Scan here for more
information & recipes.

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

This information is presented in good faith and believed to be correct, nevertheless no responsibilities warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation (e.g. legislation on claims, communication towards the consumer, etc.) prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products in any territory is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

Follow us on: [in](#) [yt](#) | www.meatless.nl | sales@meatless.nl

