



Looking for juiciness and texture?

## Meatless® TFF Coarse

*(Textured Faba Flake Coarse)*

The Textured Faba Beans Flake has a natural off white colour and a flake size of 2–20 mm. With a protein content of 5.9 % the product is stable at –18°C and within a pH value range of 5.5 to 7.0. This ingredient can be declared as (textured) faba bean flour and as such has a minimal impact on the ingredient list of the final product application.

### CHARACTERISTICS

Off White

Size  
2–20 mm

5.9 %  
protein

Hypo-  
allergenic

### HOW TO USE

The Textured Faba Bean 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 meat products like burgers, sausages, lunch meat or minced meat. Test panels describe the texture and mouthfeel as juicy.



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about Meatless®?

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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 <sup>1</sup>	Textured Tjoena <sup>1</sup> High protein	Tuna salad, tuna pastry, burrito filling or minced meat

<sup>1</sup> 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 <sup>2</sup>	—	—	Service product, advised to use with the Meatless® ingredients

<sup>2</sup> Ingredients: Potato starch, emulsifier E461, citrus fibre, psyllium fibre

\* Water Holding Capacity

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