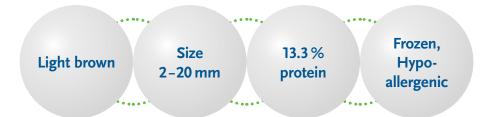


# Looking for juiciness and texture? Meatless® TFF P13

(Textured Faba Flake | Protein content 13%)

The Textured Faba Flake has a light brown colour and flake size of 2–20 mm. With a protein content of 13.0%, this product is stable at –18°C and in pH values between 5.5 to 7.0. This ingredient can be declared as textured fava bean flour. It will contribute to a positive impact on ingredient list due to nature of Faba sourced from European origin.

#### **CHARACTERISTICS**





This product is designed to create a perfect bite. Ideal for hybrid, blended or mix meat products, with high plant protein content. It is also suitable for vegan products with a firm bite, due to the unique nature of the flake.



Want to learn more about Meatless®?

Scan here for more information & recipes.



## Meatless® solutions 000

### 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		
	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 %	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 <sup>1</sup>	Textured Tjoena¹ High protein	Tuna salad, tuna pastry, burrito filling or minced meat	

<sup>&</sup>lt;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 Binding²	_	_	Service product, advised to use with the Meatless® ingredients

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

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<sup>\*</sup> Water Holding Capacity