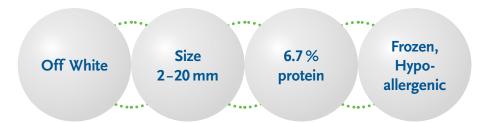


Looking for juiciness and texture? Meatless® TRMF P7

(Textured Rice and Mycoprotein Flake | Protein content 7%)

The Textured Rice and Mycoprotein Flake Coarse has a off-white colour and flake size of 2-20 mm. With a protein content of 6.7%, the product is stable at -18°C and in pH values between 7.0 to 8.0. This ingredient can be declared as textured mycoprotein, textured rice flour. This has a limited impact on the ingredient list of the final application.

CHARACTERISTICS



HOW TO USE

Because of its unique bite and neutral taste, the Textured Rice Flake and Mycoprotein is perfect for plant-based fish and chicken applications. The combination of rice and mycoprotein results in a fatty mouthfeel and a nice neutral colour. In addition, this product has a good protein content coming from the mycoprotein.



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 ¹	Textured Tjoena¹ 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 Binding²	_	_	Service product, advised to use with the Meatless® ingredients

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

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^{*} Water Holding Capacity