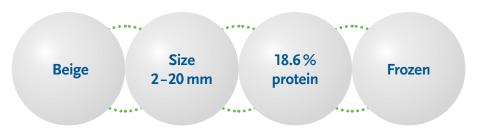


Looking for juiciness and texture? Meatless® TTHP

(Textured Tjoena High Protein)

The Textured Tjoena High Protein contains pea protein, rice protein, faba bean protein and protein rich quinoa flour. It has a natural colour of beige and a flake size of $2-20\,\mathrm{mm}$. With a protein content of $18.6\,\%$ the product is stable at $-18\,^\circ\mathrm{C}$ and within a pH value range of 6.0 to 7.2. This ingredient can be declared as textured pea protein, textured rice protein, textured faba bean protein and textured quinoa protein flour, and as such, has a minimal impact on the ingredient list of the final product applications.

CHARACTERISTICS





HOW TO USE

The Textured Tjoena High
Protein Flake has an unique
bite and a neutral taste.
This high protein ingredient
is perfect for hybrid and
plant-based meat applications
like minced meat. Due to it's
specific colour it is also the ideal
ingredient for plant-based tuna
applications. The combination
of the different raw materials
give a unique balance: the rice
flakes bring more juiciness into
your application, the faba and
the pea give a firmer mouthfeel
and quinoa adds a touch of a
dryer mouthfeel in the back.



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