



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 mm. With a protein content of 18.6% the product is stable at –18°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

Beige

Size  
2–20 mm

18.6%  
protein

Frozen



### HOW TO USE

The Textured Tjoena High Protein Flake has a unique bite and a neutral taste. This high protein ingredient is perfect for hybrid and plant-based meat applications like minced meat. Due to its 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.



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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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