



Looking for juiciness and texture?  
Plant-based solutions for meat &  
fish alternatives.



## Meatless® texturates from natural sources.

The Meatless® portfolio comprises of coarse and fine flakes from different raw materials (e.g. rice, faba beans, wheat,...) and others (Tjoena). Further flexibility comes in their format, being either textured or dehydrated, with the latter making long distance deliveries possible.



### Textured/Frozen

Raw materials	Product name	Description	Advised 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	
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	
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 <sup>1</sup>	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
<b>Rice</b>	Meatless® DRF Coarse	Dehydrated Rice Flake Coarse	2,0 – 3,5	Vegan (or hybrid) fish applications, emulsions or fat replacer in meat applications
	Meatless® DRF Fine	Dehydrated Rice Flake Fine	2,0 – 3,5	
<b>Faba</b>	Meatless® DFF Fine	Dehydrated Faba Flake Fine	2,0 – 3,5	Vegan (or hybrid) meat products
	Meatless® DFF Coarse	Dehydrated Faba Flake Coarse	2,0 – 3,5	
<b>Mixed</b>	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



## Meatless® ingredient sources



**Rice**



**Tjoena**



**Wheat**



**Faba bean**



**Meatless Chicken Chunks**





## Meatless® unrivalled technology.

For our Meatless® texturates, we have developed a unique production technology based on hydrocolloids. In nature, hydrocolloids exist in many varieties, like the commonly known agar. We use a hydrocolloid version extracted from seaweed to develop a wide range of plant-based ingredients.

Thanks to our patented technology the combination of this plant-based hydrocolloid with flour and water gives a unique gelling reaction; resulting in Meatless® products standing out for their excellent water holding capacity and heat stability. As such, the food industry can develop meat and fish alternatives with a juicy mouthfeel that even surpasses the real-meat/fish experience.



### Key benefits of using Meatless® texturates in your finished products:

- Excellent WHC & heat stability
- Significant juiciness & texture
- White colour available
- Flexibility in raw materials
- Low processed
- Clean taste
- Easy to use
- Short ingredient list for the textured and dehydrated solutions

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