Plant-based taco “Al Pastor”

Key benefits

- Maintaining of blood cholesterol level
- Meat alternative
- Plant-based
- Less sugar



Solutions

- **Orafti® Beta-glucan** is incorporated in the taco to support blood cholesterol maintaining & lowering effect.
- **Meatless® Textured Tjoena flakes** is combined with the **Meatless® Vegan Binder** to create a fine, meat-like texture that closely resembles the mouthfeel and structure of minced pork.
- **Orafti® Inulin** is used to reduce the sugar level in the sauce while simultaneously increasing the fibre content.

When developing a final product, the food legislation and product standards for each country under consideration must be taken into account. Formulation and application proposals are recommendations serving only as basic information. All parameters have to be tailored to the individual conditions and equipment. No freedom from patent is implied.

Recipe

Ingredients	(% w/w)
Soft taco shell	
Water	47
Whole wheat flour	40
Orafti® Beta-glucan	**7**
Vegetable oil	4
Minor ingredients (e.g. salt, raising agents)	q.s.
Meat alternative	
Meatless® Textured Tjoena flakes	**82**
Water	8
Meatless® Vegan Binder	**6**
Beef flavour	2
Minor ingredients (e.g. salt, flavours, yeast extract, garlic, pepper)	q.s.
Salsa	
Pineapple juice	62
Water	16
Orafti® Inulin	**12**
Cinnamon	3
Achiote pepper	2
Clove	1
Minor ingredients (e.g. salt, garlic, oregano, cummin)	q.s.
Decoration	
Pineapple	63
Red onion	25
Cilantro	6
Cucumber	6

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