

# PLANT-BASED BURGER ALTERNATIVE

Enhance the succulence and the meat-like texture of your plant-based burger alternatives using NUTRAVA® Citrus Fiber, a fiber ingredient upcycled from sustainably sourced citrus peels. Together with fermentation-derived KELCOGEL® Gellan Gum MA-60 for hot bite and improved dough properties, it provides a label-friendly alternative to methylcellulose using nature-based ingredients.



NUTRITION FACTS		
Protein	15%	
Fat	8%	
Allergen	Soy	

#### **INGREDIENTS**

Water, Texturized Vegetable Protein (Soy), Pea Protein Isolate, Vegetable Oil, Citrus Fiber, Gellan Gum, Salt, Citric Acid, Spices.

## **PROCESS**

- Dry-blend texturized vegetable protein, pea protein isolate, NUTRAVA® Citrus Fiber and KELCOGEL® Gellan Gum MA-60 in the mixing chamber.
- Add water and mix for two minutes.
- Include spices/flavours, salt, citric acid, and oil. Keep mixing until homogenous.
- Cool, form patties and pack. Stored cold or frozen.

## **Processing Notes**

There are multiple methods for incorporating Textured Vegetable Protein (TVP). Multiple sources (soy, pea) can also be used. TVP can be added hydrated or not with the dry ingredients. You can also use your meat grinder to grind big chunks of TVP (2-3 cm diameter) that hydrate the dough.

ORDER OF ADDITION	INGREDIENTS	% WEIGHT
A	Texturized Vegetable Protein	15.0
	Pea Protein Isolate	5.0
	NUTRAVA® Citrus Fiber	2.0
	KELCOGEL® Gellan Gum MA-60	1.0
В	Water (Ambient)	Add to 100%
С	Vegetable Oil	8.0
	Salt	0.5
	Citric Acid	0.2
	Spices/Flavors	Optional
	Total	100

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