



Plant-based Nuggets

The clean label version of one of
the most desired fast foods.



Concept Information

Product Benefits

- plant-based
- clean label (methyl cellulose and hydrocolloids free)
- crunchy batter
- fibrous and meaty texture

Technical Information

process:

- using traditional manufacturing processes

Key ingredient(s):

KaTech texturising food systems ensure gelling properties and synergies with other hydrocolloids and starches to create compelling textures in a wide range of meat alternative products.

VITESSENCE® Textured Pea Protein provides texture, chewiness and firmness to help mimic the texture of meat in patties, crumbles and sausage alternatives. It also increases the protein content in meat alternative formulations by providing 65% protein (dry basis).