

## VITESSENCE® TEX Chunk 101

**Functionality:** The ‘chunk’ shape of this textured pea protein makes it very versatile for different shapes and processes, such as grinding and shredding. It is ideal for applications such as burgers, meatballs, sausages, nuggets and ready meals. With a firm and coarse texture, VITESSENCE® TEX Chunk 101 textured pea protein can help you deliver a satisfying and succulent eating experience.

**Description:** VITESSENCE® TEX Chunk 101 is a textured pea protein made from yellow peas (*Pisum Sativum*) and have been mechanically processed via extrusion with a protein content of 65% (dry basis).

Features	Benefits
Rich in protein (> 65% on dry basis)	Helps to boost protein content in final product Enables protein claims Enables non-animal, non-soy protein source claims
Ingredient labelled as “pea protein” or “textured pea protein”	Consumer-preferred clean and simple label positioning Suitable for vegan, vegetarian & flexitarian diets
Non-soy based	Consumer-preferred label
< 20 ppm gluten	Allows gluten-free formulations
Fibrous, firm texture	Meat-like textures with succulence and bite gives a consumer-preferred texture
Big size allows versatile use over different processes	One product for various processes & products including use as-is, shredding, grinding, blending
European Manufacturing	

### APPLICATION AND USAGE INFORMATION

**Application Summary:**

VITESSENCE® TEX Chunk 101 enables manufacturers to formulate a broad range of products in meat alternative category. The product provides a fibrous, meaty texture to replace animal protein in vegan or vegetarian ready meals, comminuted products, and fillings. The high protein content will contribute to the overall nutritional composition of various recipes and its large size allows for customized sizes when grounded or shredded.

For best performance a hydration step is recommended. A minimum of 20 minutes at room temperature and a water to texturant ratio in the range of 1 : 1.35 to maximum 1 : 2.65 is recommended. The hydrated texturant can be used directly or ground/shredded to the desired size prior use. Flavour and colorants can be added directly to the hydration water.

The use in some ready meals can differ from this recommendation (lower or no prior hydration), e.g. when a liquid phase and cooking step are part of further processing.

**Typical applications include:**

**Meat Alternatives:**

**Vegan/Vegetarian nugget:** VITESSENCE® TEX Chunk 101 achieves a fibrous, firm texture in nugget to resemble meat fibers. It can be used in a blending process to achieve the desired fiber size and a hydration ratio of about 1 : 1.4 is recommended. It provides excellent bite and succulence when combined with SIMPLISTICA™ MA stabilizer systems or NOVATION® starches.

Effective Date 07.07.2021

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**Sausage Roll Filling:** VITESSENCE® TEX Chunk 101 achieves a meat-like fibrous texture with excellent bite and succulence. It can be used in a mixing process to achieve the desired fiber size and a hydration ratio of about 1 : 2.0 is recommended.

**Vegan/Vegetarian burger patties:** VITESSENCE® TEX Chunk 101 can be used in burger patties and require grinding to achieve a desired particle size. They provide a fibrous, meat-like texture and excellent springiness to the patties. A hydration ratio of 1 : 1.35 up to 1 : 2.0 is recommended. It provides excellent bite and succulence when combined with SIMPLISTICA™ MA stabilizer systems or NOVATION® starches. In combination with VITESSENCE® Pulse 1803, a balanced nutrition profile can be achieved with a simple label of “pea protein”.

**Usage Information:**

<b>Vegan/Vegetarian nugget:</b>	12 – 18 %	hydrate in ca. 1.4 parts of water
<b>Sausage Roll Filling:</b>	17 – 27 %	hydrate in ca. 1.5 parts of water
<b>Vegan/Vegetarian burger patties:</b>	15 – 20 %	hydrate in ca. 1.35 parts of water

**Label declaration recommendation:** Pea Protein or Textured Pea Protein

**EU Classification:** Food Ingredient

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<p><b>Ingredion UK Limited</b> Ingredion House Manchester Green 339 Styal Road Manchester M22 5LV England</p> <p>P: +44 (0) 161 435 3200 F: +44 (0) 161 435 3300</p> <p>Registered in England No. 07315745</p>	<p><b>Rafhan Maize Products Company Ltd</b> Rakh Canal East Road Faisalabad Pakistan</p> <p>P: +92 (0) 41 854 0121 F: +92 (0) 41 871 1016</p> <p>Registration number 79 of 1952-1953</p>	<p><b>Ingredion Germany GmbH</b> Grüner Deich 110 20097 Hamburg Germany</p> <p>P: +49 (0) 40 23 91 50 F: +49 (0) 40 23 91 51 70</p> <p>Amtsgericht Hamburg HRB 105432</p>	<p><b>Ingredion South Africa (Pty) Ltd</b> Infinity Office Park, Suite 6, Block C, 2 Robin Close, Meyersdal, 1448, Gauteng RSA</p> <p>P: +27 (0) 11 867 9260 F: +27 (0) 11 867 9271</p> <p>Registration number 2010/013219/07</p>
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