

## VITESSENCE® TEX Mince 101

**Functionality:** The mince-like shape of this textured pea protein makes it ideal for ground meat applications, such as burgers, meatballs, sausages or Bolognese sauces, where it can be used as-is or blended to a slightly smaller size. With a tender and juicy texture, VITESSENCE® TEX Mince 101 textured pea protein gives bite and succulence for a satisfying eating experience in the final product.

**Description:** VITESSENCE® TEX Mince 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
Tender, juicy texture	Meat-like textures with juicy and tender bite gives a consumer-preferred texture
Small size allows direct use	No grinding required to use as minced meat alternative One product for various processes & products including use as-is, shredding, grinding, blending
European Manufacturing	

## APPLICATION AND USAGE INFORMATION

### Application Summary:

VITESSENCE® TEX Mince 101 enables manufacturers to formulate a broad range of products in meat alternative category. The product provides a juicy, tender, meat-like 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 small size allows use without further grinding.

For best performance a hydration step is recommended. A minimum of 5 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 texturant can be used directly or ground to the desired particle 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 burger patties:** VITESSENCE® TEX Mince 101 provides excellent bite, fibrousness and juiciness in burger patties. It can be used in a blending process without prior grinding or be ground down to the desired sized. A hydration ratio of 1 : 1.4 is recommended for all processes, but it can be used up to 1 : 2.65 when used as-is. It provides excellent bite and succulence when combined with SIMPLISTICA™ MA stabilizer systems or NOVATION® starches. In

Effective Date 07.07.2021

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.

combination with VITESSENCE® Pulse 1803, a balanced nutrition profile can be achieved with a simple label of “pea protein”.

**Vegan Ragù:** VITESSENCE® TEX Mince 101 provides an excellent alternative to ground meat in a vegan ragù sauce. Its tender, juicy texture works well in sauces and thanks to its small size it can be used directly in the sauce without further grinding or shredding. It is recommended to hydrate the product at a 1 : 1.5 ratio prior combining with the sauce. Depending on the process, a pre-hydration might not be needed. In combination with HOMECRAFT® Pulse flours and NOVATION PRIMA® starches, a rich, shelf life stable and gluten-free sauce can be created to be used in frozen ready meals such as a vegan lasagna.

**Vegan Gyoza Dumpling filling:** VITESSENCE® TEX Mince 101 can replace meats like pork as a vegan alternative filling. Its juicy, tender texture provides the right bite, fibrousness and chewiness to create an excellent vegan alternative. It can be used directly in a mixing process without prior grinding or shredding. A hydration ratio of 1 : 1.45 is recommended. It provides an excellent bite, stability and open structure when combined with SIMPLISTICA™ MA stabilizer systems.

**Usage Information:**

<b>Vegan/Vegetarian burger patties:</b>	15 – 20 %	hydrate in ca. 1.35 parts of water
<b>Vegan Ragù:</b>	6 – 12 %	hydrate in ca. 1.5 parts of water
<b>Vegan Gyoza Dumpling filling:</b>	8 – 12 %	hydrate in ca. 1.5 parts of water

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

**EU Classification:** Food Ingredient

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

<p><b>Ingredion UK Limited</b> Ingredion House Manchester Green 339 Styal Road Manchester M22 5LW 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>
--	--	---	---

Effective Date 07.07.2021

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2021.