



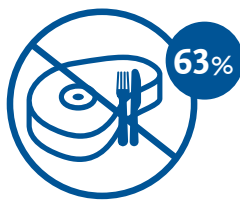
Veggie burger with BeneoPro W-Tex. Looks, cooks and tastes like the real deal.

Flexitarianism is one of the biggest internationally burgeoning food trends¹. There are many reasons for wanting to incorporate meat substitutes into one's diet, even if you are no vegan or vegetarian. More than the actual avoidance of meat-based food, the core motivation is a healthy lifestyle for ourselves that is respectful of the world we live in.²

Plants are the future, now the challenge for food manufacturers will be to develop natural and tasty meat replacers that are still nutritionally balanced. Wheat is a green and rich source of proteins. In comparison to other plant proteins, it has a neutral taste and excellent texturing properties, eliminating the need to mask flavours.



One in two consumers says that **wheat protein sounds healthy**.³



Over three in five shoppers are **consuming meatless meals** once a week or more.¹



A quarter of shoppers say **plant-based foods/beverages have become more important** in their diet over the past year, and a quarter are willing to pay a premium for plant.¹

Formulating appealing meat substitutes with BeneoPro W-TEX.

BENEÓ's textured wheat protein is made from wheat gluten and flour and contains **minimum 65% proteins on dry matter**. Besides being an outstanding source of protein, BeneoPro W-TEX has a **neutral flavour** profile and an unique structure that replicates the appearance and texture of ground meat. Its stable hydrated texture makes it suitable for a wide range of applications and in particular for meat analogues.

BeneoPro W-TEX has a very quick hydration speed and is easy to include in the production process. Once hydrated it forms a fibrous and sponge-like matrix, very similar to that of ground meat in terms of chewability.

High-protein burger with a meaty mouthfeel.

BENEÓ's textured wheat protein makes formulating tasty meat substitutes child's play, as our experts have proven with this clean label recipe for delicious vegetarian imitation beef burgers that are high in protein and low in fat. Thanks to the **unique fibrous granular structure** of our ingredient after hydration; you will experience a juicy and meat-like mouthfeel. Now think about the incredible variety of flavours, textures and wonderful veggie dishes you can create...

Fig. 1: BeneoPro W-TEX absorbs water very quickly: it takes only 15 min to obtain the maximum hydration capacity.

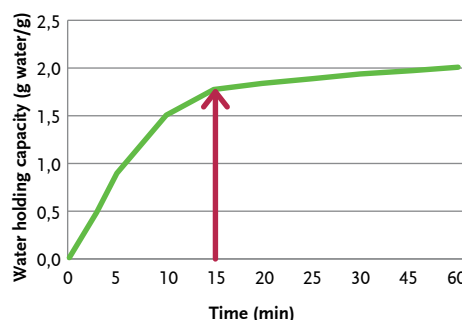


Fig 2. Recipe for an imitation beef burger with BeneoPro W-TEX

Ingredients (%w/w)	Test recipe
Water	55
BeneoPro W-TEX	32
Rice starch	6
Egg white powder	5
Minor ingredients (e.g. salt, flavours, malt extract, pepper)	q.s.



The BENEÓ Technology Center develops high quality recipes for meat replacers with nutritional and/or technical benefits. Our experts are happy to share their insights upon request.

This information is presented in good faith and believed to be correct, nevertheless no responsibilities warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation (e.g. legislation on claims, communication towards the consumer, etc.) prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products in any territory is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

What can we do for you?

contact@beneo.com

www.beneo.com

Follow on   

beneo
connecting nutrition and health