

Pea-based TVP and Milled TVP application in Breakfast Items

Key benefits of application

-  Plant-based protein boost → vegan positioning
-  “High fibre” & “high protein” claims if the matrix supports it
-  Allergen advantage vs soy/dairy



Granola:

TVP is a crunchy, high protein & vegan ingredient to complement a wide range of recipes.

Functional roles:

- Crunch & bite: TVP pieces behave like crisps/puffs; they add an audible crunch and reduce “all-oat sameness.”
- Structure reinforcement: can help granola and snack bars feel “more loaded” without adding fat-heavy nuts.

Pea-based TVP can (partially) replace:

-  Soy protein crisps
-  Puffed rice or cereal crisps
-  Nuts and seeds

Formulation best practices:

 Coating	To keep TVP crisp, protect it with fat coating (oil/cocoa butter)
 Flavour	Mild pea notes can be easily balanced with cocoa, coffee, spices, toasted notes, vanilla, or caramel.
 Color	Due to protein-driven browning, TVP may toast faster than cereals - an advantage for color and flavor, if well controlled.

Quality & Sourcing Overview:





Health bars:

Pea-based TVP is best for: crunchy & layered bars with high-protein claims.

Functional roles:

- Texture architecture: gives “bite points” and reduces the dense paste feel of high-protein bars.
- Weight reduction: adds volume without huge calories from fat.

Pea-based Milled TVP can (partially) replace:

- ✓ Soy protein crisps
- ✓ Puffed rice or cereal crisps
- ✓ Nuts and seeds



Porridge:

We offer Milled TVP for porridge. It adds protein and smooth body.

Functional roles:

- Viscosity & creaminess: adds solids and thickening without needing as much starch.
- Protein enrichment in a format consumers accept (“breakfast protein”).
- Easy-to-digest: Extrusion cooking makes this ingredient highly digestible, thus prevents bloating, as it is the case with many vegan protein sources.

Pea-based Milled TVP can (partially) replace:

- ✓ Oat flour
- ✓ Corn and tapioca starch
- ✓ Inulin

Nutritional value* of TVP55

dry basis*:

Energy → 1492 kJ / 354 kcal

Fat → 4,4 g

of which saturated fatty acids → 0,8 g

Carbohydrate → 15,8 g

of which sugars → 2,5 g

Salt → <0,03 g

Fibre → 15,5 g

Protein → 55 g

Nutritional value* of Milled TVP

dry basis*:

Energy → 1530 kJ / 364 kcal

Fat → 4,1 g

of which saturated fatty acids → 0,6 g

Carbohydrate → 15,2 g

of which sugars → 2,6 g

Salt → <0,03 g

Fibre → 17,9 g

Protein → 55 g