

Meat Analog

Enhanced Nutrition, Taste, and Texture



INGREDIENTS	CONTROL (g)	ENHANCED (g)
Water	194	194
Texturized vegetable protein	117	113
Eggs	45	45
Maltodextrin	36	18
Engevita®	0	32
Rolled oats	23	23
Potato granules	18	18
Salted flour	9	0
Onion powder	9	9
Black pepper, ground	1.8	1.8
Total	450	450

PREPARATION

1. Rehydrate textured vegetable protein in boiled water for 20 minutes.
2. Mix in eggs until well blended.
3. Add the remaining ingredients and mix until uniformly blended.
4. Shape into patties (approx. 40-45 grams each) and freeze immediately.
5. Fry on light oil until golden brown on both sides.

YIELD: 9 patties

Enhanced Attributes of the Vegetarian Burger Patties

NUTRITION: Lower salt content and increase in quality protein, fiber, and B-complex vitamins and minerals

TASTE: Provides savory background to the seasoning

TEXTURE: Contributes to water-holding and better oil-binding

ADDITIONAL FUNCTIONAL FOOD APPLICATIONS ARE AVAILABLE