



planteneers

The Plant Based Pioneers

Solutions for plant-based burger



Meat-like structure

Raw or pre-cooked

Great binding properties



Binder	Proteinsource	Properties
fiildMeat P 121104 <i>Art. No. 10010513</i>	Wheat & soy	For economic recipe, with soy or wheat TVP
fiildMeat P 151201 <i>Art. No. 10010533</i>	Wheat & fava bean	For soy-free version, with wheat TVP
fiildMeat P 151402 <i>Art. No. 10009942</i>	Pea & fava bean	For allergen-free recipe, with sunflower TVP
Texturate	Components	
fiildTex D 111002 <i>Art. No. 10114726</i>	Based on soy	
fiildTex D 121003 <i>Art. No. 10071415</i>	Based on wheat	
fiildTex D 121002 <i>Art. No. 10079214</i>	Based on wheat	
fiildTex D 151801 <i>Art. No. 10114594</i>	Based on sunflower and fava bean	
fiildTex D 141004 <i>Art. No. 10114726</i>	Based on pea	
Flavour	Properties	Dosage
fiildMeat CPP 01 <i>Art. No. 10009431</i>	Ground/ basic meat flavour blend, for masking TVP	0.70%
fiildMeat CPP 07 <i>Art. No. 10009053</i>	Flavour blend for meaty, grilled burger taste	1.30%
fiildArom Barbecue 2655 <i>Art. No. 10095804</i>	Typical BBQ flavour	0.50%
Colour	Properties	Dosage
fiildCol P 06 <i>Art. No. 10M1002</i>	Typical well-done appearance, greyish colour	0.60 - 1.00%
fiildCol P 04 <i>Art. No. 10009142</i>	Reddish raw meat like appearance, heat induced colour change	0.40- 0.70%
fiildCol P 01 <i>Art. No. 10009093</i>	Reddish medium grilled colour, heat stable	0.60 - 1.00%