



WHEATMEAT® for fillings



Texturized wheat protein,
finely ground for vegetarian and vegan fillings

Savory and Healthy Fillings

WHEATMEAT® for fillings is a basic batter for many healthy and savory fillings

Whether for vegetarian or vegan food or as a replacement for a certain amount of meat, WHEATMEAT® is the perfect product for numerous delicious fillings for pasta, baked goods and snacks. WHEATMEAT® has a high water binding capacity and absorbs water that is released during the cooking process. This reduces the formation of hollow spaces inside the dough pockets.

Only delicious materials are used!
WHEATMEAT® is easy to process and is a fancy basic mass which can be spiced up with any flavoring ingredients. The filling has high baking and freezing stability. WHEATMEAT® is a source of valuable proteins and thus a healthy alternative for any diet.

WHEATMEAT® has one unrivalled advantage over soy products. The wheat texturates are made only from wheat; they are therefore not subject to any GMO issues. Moreover, because WHEATMEAT® is virtually tasteless, the amount of spices can be reduced compared to the use of soy products.



Product range WHEATMEAT® for fillings

	Art.- no.	Particle size	Labelling
WHEATMEAT® DS 65	920509	< 1,8 mm	Wheat protein, wheat flour
WHEATMEAT® GDS 65	920542	< 5 mm	Wheat protein, wheat flour

Easy processing

WHEATMEAT® DS 65 and WHEATMEAT® GDS 65 are tasteless and therefore they can be spiced up as desired.
The application and incorporation into existing and new recipes is easy and safe. First, soak WHEATMEAT® products in water (approx. 15 °C) in a 1 :3 ratio. After 15 minutes, add spices and other recipe ingredients.

Recipes

	Porcini Ravioli		Baked snacks Greek type	
Ingredients for filling	WHEATMEAT® DS 65	11 %	WHEATMEAT® GDS 65	18 %
	Water for soaking	22 %	Water for soaking	52 %
	Cream cheese	22 %	Vegetable fat	8 %
	Diced onions	17 %	PURABIND® H 150 (binding agent)	11 %
	Porcini, dried	13 %	Feta cheese	6 %
	Vegetable fat	6 %	Potato flakes	2 %
	Liquid egg, pasteurized	5 %	Salt	1 %
	Potato flakes	3 %	Spices	2 %
	Spices	1 %		
	Total	100 %	Total	100 %
Preparation	Soak WHEATMEAT® DS 65 and porcini for 15 minutes in cold water (approx. 15 °C). Drain porcini and cut into small diced pieces. Brown diced onions and porcini in fat. Combine all ingredients into a smooth batter. Produce a thin pasta dough sheet. Cut round pieces, fill each of them with 10 g porcini filling, seal the edges and cook in boiling water for 10 minutes.		Soak WHEATMEAT® GDS 65 for 15 minutes in cold water (approx. 15 °C). Add spices, oil, potato flakes and binding agent (we recommend PURABIND H 150) and combine in a spiral mixer into a homogeneous batter. Carefully fold in the feta cheese. The dough can be prepared as usual parallel to this. Deposit the filling onto the prepared dough. Bake the products for approximately 20 minutes at 210 °C.	



Our application technologists would be happy to assist you in any adjustments of the recipes and equipment.

PRODUCT BENEFITS

NUTRITIONAL BENEFITS

- Rich in protein
- Contains no cholesterol
- Non-GMO

- Low in sodium and fat
- Clean Label

TECHNOLOGICAL BENEFITS

- High water binding capacity
- Stable filling, no hollow spaces
- No loss of quality after heating or freezing
- Easy handling

- Microbiological stability
- Resistant to pasteurization and sterilization
- Increased adherence of the filling to the dough

ECONOMICAL BENEFITS

- Reduced cooking loss
- High yield
- Reduction of expensive lean meat

Product range

WHEATMEAT®

		Art.- no.	Particle size	Labelling	Product
finely granulated	WHEATMEAT® DS 65	920509	< 1,8 mm	Wheat protein, wheat flour	
	WHEATMEAT® GDS 65	920542	< 5 mm	Wheat protein, wheat flour	
Flakes	WHEATMEAT® Flakes FP 76	921535	< 7 mm	Wheat protein, wheat flour	
	WHEATMEAT® Flakes 4080	920510 / 920903	< 10 mm	Wheat protein, wheat flour	

Our WHEATMEAT® range consists of four different particle sizes and therefore caters for a wide field of different applications.

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