

WHEATMEAT®

WHEATMEAT® is a unique wheat protein fraction derived from special raw materials textured by extrusion. Due to its structure it can be used totally or partly to substitute meat, poultry, seafood and fish in food recipes. It also suits in all kinds of vegetarian applications where a coarse structure with a good bite is expected. The product is high in protein and low in fat and sodium.







WHEATMEAT® is perfect to produce superb meat analogues and to enhance texture and appearance of meat products combined with the effect of cost savings. Meat analogues and meat extended products can be patties, meatballs, grinded meat or fish pieces or chicken nuggets. **WHEATMEAT®** can be easily incorporated into the existing recipes without additional capital investments or significant process changes. The high grade of convenience makes the product easy in operative processes.

In the production processes of the proteins of **WHEATMEAT®** are no solvent agents like hexane used. Because no soy based raw materials are included in this product range it's not involved in the current GMO discussions.

The hydration rate of these textured proteins is ca. 1:3 and the hydration time is around 30 minutes depending on the size of the product and the water temperature (approx. 15 °C).

WHEATMEAT®

WHEATMEAT® product range

WHEATMEAT® DS65	WHEATMEAT® GDS65	WHEATMEAT® FLAKE FP 76/60	WHEATMEAT® FLAKES 4080
			
< 1,8 mm	0 – 5 mm	3 – 7 mm	3 – 10 mm

Handling of WHEATMEAT®

- Hydration of 1 part of **WHEATMEAT®** with 3 parts of cold water in a suitably sized vessel
- Storing the hydrated product under chilled conditions (2°-4°C) to allow the protein complete water absorption (depending on size)*
 - * chilling is necessary if fresh meat is involved in the production process
- Adding of the hydrated **WHEATMEAT®** to the lean meat in a mixer
- Mixing and forming as usually

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Product	Granules size	Application
WHEATMEAT® DS 65	< 1,8 mm	Sausages, pâtés, fillings for pasta, baked good and snacks, kebab
WHEATMEAT® GDS 65	0 - 5 mm	Sausages, pâtés, fillings for pasta, baked goods and snacks, ready meals, pizza toppings
WHEATMEAT® Flake FP 76/60	3 – 7 mm	burgers, show- meat sausages, canned corned beef, kebab, pizza toppings, snack and bakery fillings,
WHEATMEAT® Flakes 4080	3 – 10 mm	Patties, ready meals, show- meat sausages, canned corned beef, kebab, pizza toppings, snack and bakery fillings, burgers

Benefits at a glance

- Structure forming and texturizing
- Meat like bite
- Reduced cooking lost
- Microbial stable
- Non GM
- Pleasant taste
- Cost reducing
- For vegetarian and meaty applications
- Enhances juiciness
- No investments in process equipment

Our technical team will be happy to help finding the method which best suits to the individual recipes and manufacturing equipment.