



Vegan Nugget (direct addition of methylcellulose)

RECIPE COMPOSITION

| INGREDIENTS | PRODUCER | PROPOSED RECIPE INGREDIENTS (%) |
|--|-----------|---------------------------------|
| NUTRALYS® T70S/ TP70G/ TP-C | Roquette | 20.000 |
| Water* | | 50.000 |
| NUTRALYS® F85M, pea protein | Roquette | 3.500 |
| Potato starch, native | Roquette | 3.000 |
| Pea fiber I50M | Roquette | 3.000 |
| Salt | | 0.500 |
| Methylcellulose (<i>Metolose, MCE100-TS</i>) | Shin Etsu | 2.000 |
| Sunflower oil | | 6.000 |
| Water* | | 12.000 |
| Total | | 100.000 |

PROCESS METHOD

- Hydrate texturized pea proteins for 30mins in water.
- Shred hydrated texturized pea proteins for 2mins at 1800rpm. Scrape the bowl every 30s.
This step may be omitted for Nutralys®TP70G
- Using a Hobart mixer, mix shredded proteins with powdered ingredients at speed 1 for 1min.
- While the Hobart mixer is running, add a steady stream of water and blend for another 1min.
- Scrape down sides of mixing bowl and add oil. Mix at speed 1 for 1min.
- Pack and store overnight in chiller before forming.

Forming of nuggets

- Shape nuggets (20g).
- Steam nuggets at 1bar, 100-110°C for 7mins or until core temperature is at least 75°C.
- Blast freeze nuggets for at least 1 hour.
- Coat nuggets with pre-dust, batter and breader (ref: ASAVBAT003).
- Par-fry at 175°C for 2mins.
- Blast freeze coated nuggets for at least 1 hour.

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7. Pack and store frozen until ready to consume.

*Vegetable stock solution may be used for better flavour.

Reheating instructions:

Deep-fry the frozen nuggets at 175°C for 3mins.

INGREDIENTS LIST AND ALLERGENS (INDICATIVE)

Textured pea protein (pea protein, pea extract), sunflower oil, pea protein, pea fiber, starch, Methylcellulose, salt.

LABEL OF NUTRITION FACTS (INDICATIVE)

| Average nutrition facts (EU) | Per 100 g Proposed recipe |
|------------------------------|------------------------------|
| Energy (kcal) | 463 |
| Fat (g) | 21.7 |
| of which saturates (g) | 2.5 |
| Carbohydrate (g) | 11.8 |
| of which sugars (g) | 0.6 |
| of which polyols (g) | 0.0 |
| Fiber (g) | 14.1 |
| Protein (g) | 47.9 |
| Salt (g) | 3.04 |

Serving size per nugget (g): 20

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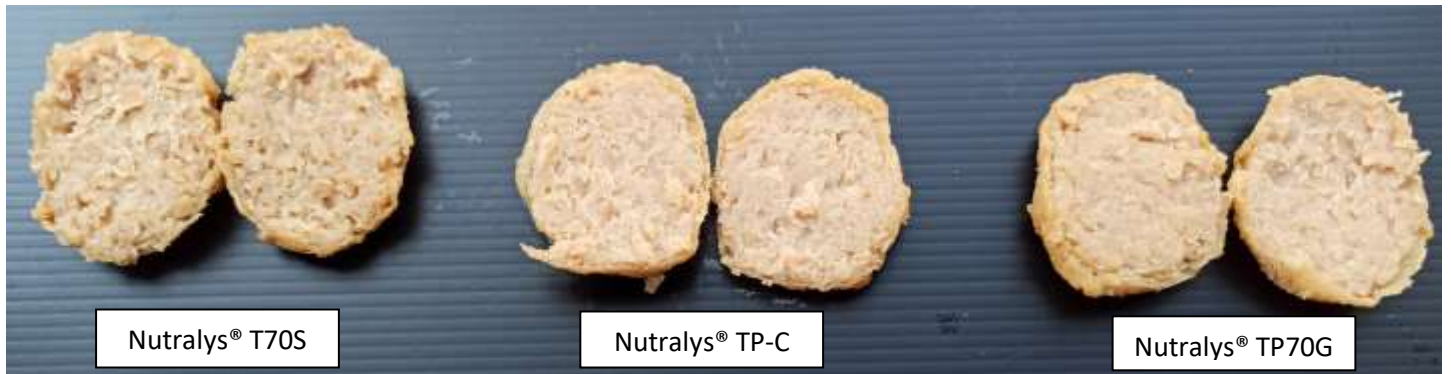
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PICTURE



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