



Meatless Japanese Curry

RECIPE COMPOSITION

INGREDIENTS	PROPOSED RECIPE INGREDIENTS (%)
Japanese Curry	(100%)
Water	75.4
CLEARAM® CH 2020 modified waxy maize starch	2.5
Butter, unsalted	5
Soy sauce, light	5
Apple juice	3
Honey	2
Tomato concentrate 28%	2
Curry powder	2
Whole milk powder	1
Onion powder	1
Garlic powder	0.5
Salt	0.2
Cheese flavour, powder	0.1
White pepper, ground	0.1
Caramel color (Sethness-Roquette SRC3212)	0.2
Plant-based minced meat alternative	(100%)
Vegetable Stock Solution	57.8
NUTRALYS® T70S-EXP textured pea protein	36
Sunflower oil	6
Caramel color (Sethness-Roquette SRC4400)	0.2
Vegetables	(100%)
Carrot, raw	50
Potato, raw	50
Total	300.000

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PROCESS METHOD

(A) Japanese Curry

1. Add all ingredients into the Hotmix bowl and heat to 95°C at Speed 1F (200rpm)
2. Cook for 5mins and remove from heat

(B) Plant-based minced meat alternative:

1. Disperse caramel colour in vegetable stock solution
2. Add liquid mixture and oil to Nutralys T70S
3. Mix well and set aside

(C) Vegetables

1. Dice carrots and potatoes into 1cm cubes
2. Sautee potatoes until slightly browned on the surface

(D) Assemble in retort cups:

- 10g of plant-based meat
- 4 cubes of carrots
- 4 cubes of potatoes
- Fill curry up to near the brim of the cup (leave a small headspace)

1. Retort at 120°C for 10mins
(80°C 120kPa/100°C 180kPa/120°C 200kPa/100°C 180kPa/70°C 150 kPa/40°C 90kPa)

INGREDIENTS LIST AND ALLERGENS (INDICATIVE)

Water, Vegetable Stock Solution, carrot, potato, textured pea protein (pea protein, pea extract), **butter**, **soy sauce**, apple juice, antioxidant: ascorbic acid, modified starch, curry powder, Honey, **tomato paste**, sunflower oil, onion, **whole milk powder**, garlic powder, color (E150c) , salt, natural flavor, white pepper.

Contains: cereals containing gluten and derivatives, milk, soya and derivatives.

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LABEL OF NUTRITION FACTS (INDICATIVE)

Average nutrition facts (EU)	Per serving Proposed recipe	Per 100 g Proposed recipe
Energy (kcal)	54	89
Fat (g)	2.7	4.6
of which saturates (g)	1.3	2.1
Carbohydrate (g)	4.0	6.7
of which sugars (g)	1.7	2.9
of which polyols (g)	0.0	0.0
Fiber (g)	0.9	1.5
Protein (g)	3.1	5.2
Salt (g)	0.56	0.94

Serving size (1 serving): 60g (10g plant-based meat, 10g vegetables, 40g curry)

PICTURE



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