

Becodur-Tex Wheat Textured Wheat Protein

The perfect solution for sustainable meat replacement



BECODUR-TEX WHEAT is a fibrated wheat protein obtained by co-extrusion. It can absorb twice its weight in water and retains its meat-like texture after long periods of hydration and cooking, making it the ideal solution for a wide range of applications.

This ingredient is an environmentally friendly source of protein compared to animal protein.

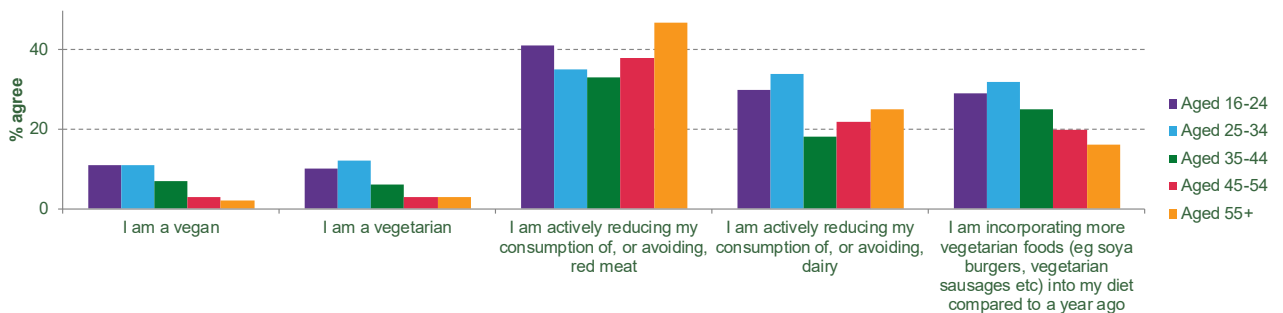
Characteristics

- Good source of plant-based protein
- Meat-like texture
- Umami taste
- GMO-free
- Free from synthetic additives
- Suitable for vegetarians and vegans
- Easy to use

The market for plant-based Focus on flexitarian products for mass appeal (Mintel)

Veganism and vegetarianism are a matter of generation but flexitarianism is embraced by all age groups.

France: attitudes towards diet, 2017 Q4



A social change

The plant-based market shows no signs of slowing down. These foods attract not only vegetarians and vegans but also consumers concerned about personal health and environmental sustainability. For the mainstream consumer, going plant-based is about achieving a healthy and sustainable balance between meat and vegetables, rather than adopting an all-or-nothing way of eating.

Ethical and environmental concerns

Traditional sources of protein, such as meat, dairy and fish are known to have a negative impact on the environment. The concern over the environment coupled with the ethics of animal welfare and personal health are the key reasons why many consumers are starting to look to plant proteins.

Becodur-Tex Wheat

Art. Nr. 444700

Parameter	Info	Unit	Min.	Max.
Moisture		%	-	10.0
Protein	N x 5.7 on d.b.	%	63.0	67.0
Bulk density		g/l	180	220
Hydration Capacity		-	1:2	1:2.5
Granulometry	chunks	mm	5.0	15.0
Texture description	<ul style="list-style-type: none"> • Strong bite*, strong texture, fibrous 			
Labeling	<ul style="list-style-type: none"> • Textured wheat protein (Wheat Protein, wheat flour, wheat bran) 			
Functional ingredient	<ul style="list-style-type: none"> • Ideal for the production of high-quality meat substitutes and ready meals • Good hydration properties 1:2.5 • Fat absorption • Improves yields of meat products • Stable through multiple processing steps • Excellent solution for cost reduction • Allows the creation of plant-meat hybrid food products for a more sustainable result 			

*Resistance to chewing



PLANT-BASED MEAT SUBSTITUTES

- Simulates the natural texture of meat
- Great sensorial appeal
- Enhanced water and oil absorption
- Economical cost-in-use
- Great source of plant-based protein



MEAT PREPARATIONS & PRODUCTS

- Improvement of water holding capacity
- Protein enrichment
- Yield improvement
- Cost reduction
- Fat binding



READY MEALS, SOUPS & FILLINGS

- Simulates the natural texture of meat
- Plant protein enrichment
- Good water absorption and retention

