

Beanit[®] TFP60M

The perfect textured protein from fava bean



RAISIO
FOOD SOLUTIONS

BEANIT®

Textured Fava Protein Mince TFP60M

Beanit®, known for one of the world's first fava bean based protein products, has launched a completely new protein ingredient, Textured Fava Protein Mince TFP60M. From the beginning, Beanit's key values have been versatility, delicious taste and pleasant texture, not forgetting sustainability. With this new addition, the original idea remains but in a dry textured form: excellent texture and versatility in the same package!

Beanit® TFP60M is a mince-shaped ingredient made from fava bean and pea proteins. The fava beans used are always sourced from Finland's pure nature, as is the case with all Beanit products. TFP60M works as a healthy and sustainable protein ingredient for a variety of plant-based and meat-replacing applications, such as burgers, balls, sauces and fillings. It brings a meat-like, juicy and firm texture, while enabling good flavours due to its neutral taste profile. It also absorbs water, flavours and colours quickly. What makes the product truly great is that it keeps its firm texture well after hydration. This results in a juicy and substantial mouthfeel, for example in burgers.

FOOD APPLICATIONS:

We recommend use in the following applications (but not limited to them):

- meat alternatives (nuggets, patties, balls)
- fillings (pastry, tacos, tortillas)
- sauces
- instant food
- granola & muesli
- snack bars



INGREDIENTS:

Fava bean protein (76%), pea protein, molasses, citrus fibre.

NUTRITIONAL VALUES PER 100G:

Energy	1591 kJ/377 kcal
Fat	3.2 g
of which saturated	0.4 g
Carbohydrates	19 g
of which sugars	3.4 g
Fibre	11 g
Protein	63 g
Salt	0.5 g

- ✓ **Gluten-free**
- ✓ **Soy-free**
- ✓ **Clean label**
- ✓ **High protein & fibre**
- ✓ **Non-GMO**

Veggie burger with TFP60M

We have developed a basic recipe for you for creating a delicious plant-based burger from TFP60M. The burger has a great mouthfeel and juicy texture. Moreover, it feels and looks just like a quality minced meat burger. With flavours and spices, the taste profile can be altered easily.

INGREDIENTS	Percentage (%)	Weight (kg)
Base mass		
Water <10 °C (water-ice mix)	37.5	0.375
Beanit® Textured Fava Protein mince TFP60M	21	0.210
Colour	0.6	0.006
Flavours	1.1	0.011
Emulsion		
Methylcellulose	1.8	0.018
Rapeseed oil <10°C	6	0.060
Water <10°C (water-ice mix)	27.2	0.272
Plant fibres (psyllium, oat)	2	0.020
Salt	1.3	0.013
Spices	1.5	0.015
Total	100	1



PREPARATION

- 1 Hydrate the textured mince (TFP60M) in water to which colour and flavours have been added. Hydration time up to 30 min.
- 2 Prepare the emulsion. Mix the dry ingredients together and put into a cutter. Then add oil while the cutter is on. Continue with adding cold water into the cutter on high-speed. Finally mix into white mass (maximum temperature 8–10 °C).
- 3 Add the hydrated TFP60M to the emulsion in the cutter and cut the mass shortly with the cutter. Let the mass stand for 1h in cold (maximum temperature 8–10°C).
- 4 Shape into 90 g burgers. Then fry burgers using deep-frying (at 180°C for 20s) or bake in the oven (air circulation on, at 180°C for 5min).



Raisio Food Solutions

Specialised in tasty plant proteins and
gluten-free oats

Raisio is a Finnish company specialised in tasty plant proteins and gluten-free oats. We are and have been the forerunner in gluten-free oats for over 20 years and are also known for delicious Beanit® plant proteins.

We are happy to share our know-how and help you choose the best possible ingredients for your applications and offering. Contact us and let's find ways to grow sustainably together!



Let's get in touch!

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