

# Beanit<sup>®</sup> TOP45M

*Meat-like products from oats*



**RAISIO**  
FOOD SOLUTIONS

# BEANIT®

## Textured Oat-Plant Protein Mince TOP45M

The Beanit® plant protein product family has gained a new oat-based ingredient that combines the best properties of oats and legumes.

The new Textured Oat-Plant Protein Mince TOP45M is a healthy ingredient for many types of plant-based foods. It makes it possible to create food products that combine the good properties of oats grown in Finnish fields and the protein found in legumes. The protein mince contains plenty of fibre from the oats, including healthy beta-glucan (7%). It adds a juicy consistency to meat-like products such as nuggets and patties, and is an excellent source of protein and fibre, also in sauces, fillings and instant food. TOP45M has a neutral flavour and is easy to season to achieve the desired taste.

### FOOD APPLICATIONS:

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

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



### INGREDIENTS:

Gluten-free OATS (46%), pea protein, fava bean protein, molasses

### NUTRITIONAL VALUES PER 100G:

Energy	1555 kJ/370 kcal
Fat	5.6 g
of which saturated	1.2 g
Carbohydrates	17 g
of which sugars	2.7 g
Fibre	17 g
Protein	48 g
Salt	0.88 g

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

# Plant-based nuggets

The Oat-Plant Protein Mince is an excellent raw ingredient for nuggets. Using our recipe, you can make delicious and easy-to-form nuggets that have the perfect juicy consistency. The flavour of the nuggets can be adapted using the aromas and spices of your choice.

INGREDIENTS	Share (%)	Weight (kg)
<b>Basic dough</b>		
Water <10°C (water-ice mix)	37	0.37
Beanit® Textured Oat-Plant Protein TOP45M	23	0.23
Aromas	1.2	0.012
<b>Emulsion</b>		
Methyl cellulose	2	0.02
Rapeseed oil, cold <10°C	6	0.06
Water <10°C (water-ice mix)	26.5	0.265
Plant fibres (psyllium, oat)	2	0.02
Salt	1.2	0.012
Spices	1.1	0.011
<b>Total</b>	<b>100</b>	<b>1</b>



## PREPARATION

- 1 Hydrate the TOP45M in water into which the aromas have been added. Hydration time 30 min in a cold room.
- 2 Prepare the emulsion. Mix the other dry ingredients together and place in the cutter mixer. Add the oil as the cutter blade spins. Add the ice water with the cutter mixer at high speed. Mix to form a white dough (maximum temperature 8–10°C).
- 3 Add the hydrated mince to the emulsion in the cutter mixer and mix the dough quickly with the cutter mixer. Let the dough rest for 1h in the cold (dough temperature 8–10°C).
- 4 Form 15 g nuggets from the dough and bread them. Fry the nuggets in a fat fryer (180°C, 50s).





# 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!

[plantbasedfoods@raisio.com](mailto:plantbasedfoods@raisio.com)  
Raisionkaari 55, 21200 Raisio, Finland  
[www.raisiofoodsolutions.com](http://www.raisiofoodsolutions.com)  
[www.raisio.com](http://www.raisio.com)

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