

APPLICATION GUIDELINE



VEGETARIAN BURGER

HELIA BC2 is a functional clean label system specially designed to give a firm texture to vegetarian burger when heated. This specific system does not need the addition of another additive.

RECIPE

Ingredients	%
Water 1	38
Water 2	18
Textured vegetable protein Nutralys T70S - <i>Roquette</i>	15.5
Textured vegetable protein Nutralys TP-C - <i>Roquette</i>	5.5
Pea protein Isolate	1
Sunflower Oil	11
HELIA BC2	7-9
Beef Burger Flavour - <i>Givaudan</i>	1
Colouring Crimson Brown – <i>Sensient</i>	1.2
Salt	0.2
Powder Onion	0.2
Paprika	0.2
Black Pepper	0.2
TOTAL	100

PROCESS*

1. Hydrate the textured vegetable proteins with Water 1 and the colouring agent in the Thermomix (reversed blades, speed 1) for 5 min.
2. Put in the fridge for 30-40 min.
3. Mix the TVP in the Thermomix (cutting blades, speed 4) for 6 min.
4. Weight **HELIA BC2** and all the powders together. Add it to the textured proteins. Blend (reversed blades, speed 1) for 1 min.
5. Add the Water 2 and blend it for 1 min (reversed blades, speed 1).
6. Add the sunflower oil and mix it for 1 min (reversed blades, speed 1).
7. Shape the burgers (85g) manually with a burger press patty maker.

* Trials performed on a Thermomix.



Information given as a rough guide and without commitment of the company AGI.