







# 100% PLANT-BASED SLICE

## For hamburgers



- ☑ GREAT MELTING
- ☑ DAIRY-FREE
- ☑ PLANT-BASED PROTEIN



#### **Key Ingredient Facts**

#### **CLEARGUM®**

Modified starch from potato

- · Cook-up starch
- Low viscosity in hot and cold conditions
- Thickener

#### **CLEARAM®**

Modified starch from waxy corn

- High viscosity in hot and cold conditions
- Thickener

#### NUTRALYS® pea protein

A plant-based protein from yellow pea

- Alternative to soy and milk proteins
- · Consumer-friendly labeling



Above products are: Gluten-free, Non-GMO<sup>1</sup>, no major allergens<sup>2</sup>, kosher and halal certified

# Detailed recipe: LDAICHE006

#### **NUTRITION FACTS**

plant-based slice

### Per 100g

Energy	319kcal
Fat	23.7g
Of wich saturates	20.3g
Carbohydrate	22.7g
Of which sugars	0.1g
Fiber	0.1g
Protein	4.3g
Salt	2.92g

## **Key Benefits for Plant-Based Slice**

#### **CLEARGUM® PG9020**

NUTRITIONAL • Free from lactose and gluten

- · High melting
- · Good emulsion stability
- **FUNCTIONAL** Easy packing in block or slices
  - Casein substitutionCost-effective solution
- SENSORY Optimized sensory profile

### CLEARAM® CH4020

**FUNCTIONAL** 

NUTRITIONAL · Free from lactose and gluten

Thermostable

• Maintains viscosity in hot conditions for packing

Casein substitutionCost-effective solution

• Optimized sensory profile

#### Ingredients:

Water, vegetable oil, CLEARGUM® PG9020, CLEARAM® CH4020, NUTRALYS® S85-XF pea protein, salt, flavor cheddar, coloring agents

### NUTRALYS® S85-XF pea protein

· Highly purified protein isolate (85% protein on D.S.)

NUTRITIONAL · Balanced amino acid profile

· Free from lactose and gluten

.....

Alternative to soy and milk proteinsGood emulsifying properties

Good dispersibility

**SENSORY** • Optimized sensory profile

ROQUETTE
Offering the best of nature

Nutritional and Technological Food Solutions

www.roquette.com

This informative and technical document is provided for food business operators or healthcare professionals, including prospective customers for Roquette and not intended to be delivered as such to final consumers. Legal, regulatory, policies and requirements are subject to change and jurisdictional variation.

<sup>&</sup>lt;sup>1</sup> According to Regulations (EC) No 1829/2003 and No 1830/2003"

<sup>&</sup>lt;sup>2</sup> Pea is not listed in the Codex Stan 1-1985 (Rev. 1-1991)-§4 2.1.43, list of allergens to be labeled. Due to a few rare reported allergic reactions with pea (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea derived products in their ingredient statement.

<sup>®</sup> Registered trademark of Roquette Frères - © Roquette Frères S.A. - FO DA PLANT-BASED-SLICE-CS - 05.1e.02/2022-EU