



Savoury Fillings with Plant-Based Meat

... naturally fulfilling!



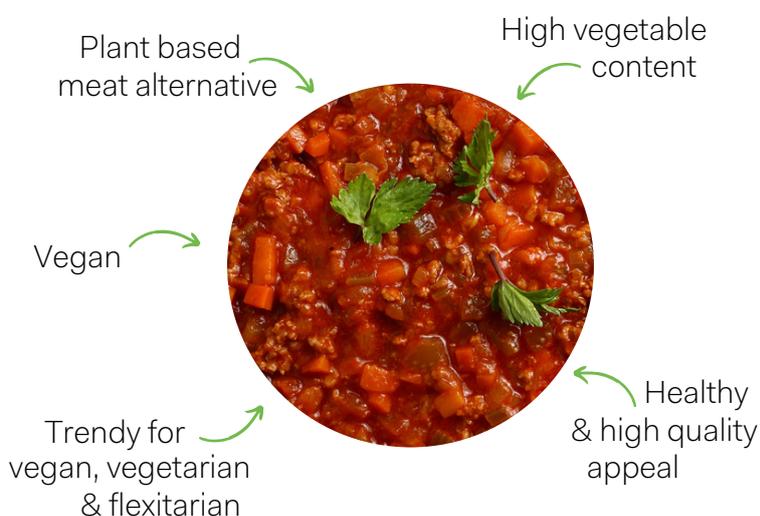


Savoury Fillings with Plant-Based Meat

Many consumers substitute full meals with snacks. Savoury bakery items are a logical choice in this case. Taste, texture and satiety are main drivers for the success of such concepts.

Unique Product Benefits:

- Fillings with plant-based meat alternatives and high vegetable content
- Meat-free alternative to classic savoury fillings like Bolognese or Chili "sin" Carne
- Variable texture & spiciness
- Vegan claim possible
- Freeze-thaw stable for manual or industrial processing
- For bakery applications before baking



Sample information*:

*Example recipe only – adjustments are possible!

FINAL PRODUCT

Sample	Ingredients	Nutritional values per 100 g:				
		Energy	Fat	Carbo- hydrate	Carbohydrate of which sugar	Protein
Vegan Filling "Mexican style"	Vegetables (tomato paste, red bell pepper, tomato, green bell pepper, onion, corn), sugar, modified starch, texturized pea protein, vinegar, salt, spices, flavour	389 kJ 92 kcal	0.70 g	15.70 g	10.30 g	4.2 g

VALUES OF ZENTIS-PREPARATION

Preparation	Sample	Content	Bakestable	Freeze-thaw stable
Mexican Filling with Plant-Based Meat	191158	65% Vegetable	Yes	Yes

