

Beanit® TOP45M

Meat-like products from oats



RAISIO
FOOD SOLUTIONS



TOP45M

– Delicious plant-based food from oats

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 fibre and protein, also in sauces and fillings. 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):

- **nuggets, patties, balls**
- **savoury pastry fillings**
- **sauces**
- **casseroles**
- **tacos, tortillas**



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)
Basic dough		
Water <10°C (water-ice mix)	37	0.37
Beanit® Textured Oat-Plant Protein TOP45M	23	0.23
Aromas	1.2	0.012
Emulsion		
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
Total	100	1



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 15 years and are also known for delicious Beanit® plant proteins.

We have the experience and we want to share our comprehensive know-how in plant-based ingredients to help you offer the best possible solutions for your customers.



Let's get in touch!

plantbasedfoods@raisio.com
Raisionkaari 55, 21200 Raisio, Finland
www.raisiofoodsolutions.com
www.raisio.com

RAISIO
FOOD SOLUTIONS