

FORM

dehydrated

CATEGORY

TVP OPG

ORIGIN

Oat

DEMINERALISATION

none



Colour

DESCRIPTION

Texturised vegetable protein (TVP) made of oat, pea and wheat proteins. Slightly Brown chunks with neutral taste and smell.

LABELLING

Protein texturate (oat, pea and wheat)

USES

Plant-based meat analogue preparations, inclusions for cereal-based products (bars and breakfast foods), protein fortification, etc.

FUNCTIONALITIES

Minced-meat like texture when rehydrated.
Crunchy texture when in dry preparations.

* These markings are printed on the product labeling

These indicative analytical values reflect the actual position of our knowledge and do not constitute any guarantee.

Last updated: 04/09/2025

ANALYSIS

NUTRITIONAL INFORMATION/100G AT % DM

Energy (kCal)	358
Energy (kJ)	1507
Lipids g	6.1
of which saturates	0.9
Total carbohydrates g/100g	4.7
of which total sugars	1.8
Fibers	12.2
Proteins g	56-63
Salt g	0.021
Ashes g	3.5

PHYSICOCHEMICAL PARAMETERS

Moisture (%)	<10
Bulk density (kg/L)	0,20-0,28

MICROBIOLOGY

Mesophilic bacteria /g	<50000
Moulds /g	<1000
Yeasts /g	<1000
E.Coli /g	<10
Staphylococcus aureus /g	<100
Bacillus cereus /g	<500
Salmonella /25g	None
Listeria monocytogenes /25g	None

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ALLERGENS

PRESENCE (Y/N/VALUE) TRACES (Y/N/VALUE)

Cereals containing gluten and products thereof	Y	N
Gluten	Y	N
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	Y
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulfur dioxide > 10 ppm	N	N
Lupin and products thereof	N	Y
Molluscs and products thereof	N	N

CERTIFICATIONS

CONTAMINANTS

- Regulations concerned: 2023/915/EC, 2005/396/EC

STORAGE*

- 365 days in bag at <25°C

PACKAGING*

CUSTOM CODE*

- 2106 1000

OTHER INFORMATION

- If the customer still wants to use the product after BBD, we advise to check moisture level, smell and taste. • GMO-FREE (respects regulation 1829 and 1830/2003) • Suitable for Vegetarian and Vegan diet • The product is not ionised and not irradiated • The product does not contain nanomaterials