

FUTURE-FRIENDLY FOODS™ TEXTURED PLANT PROTEINS | FFF-DTB10064

Future-Friendly Foods™ plant proteins offer the ultimate solutions for creating satisfying and crave-worthy meal options. Crafted with a premium blend of Non-GMO plant-based proteins, this versatile product delivers a rich, dense, and meaty texture while ensuring high-quality protein content.



Ingredients

Pea Protein Isolate,
Soy Protein
Concentrate, Chickpea
Flour, Lentil Protein,
Faba Protein, Soy
Protein Isolate, Navy
Bean Powder, Onion
Powder, Yeast Extract,
Garlic Powder, Salt.

Format

Dehydrated
Shelf Stable
Hot water hydration:
30 minutes
Cold water hydration:
3+ hours

Applications

Muscle meats such as
chicken breast style,
beef steak style, Pork
chop style etc.

Shreds and marinated
chunks

Toppers such as for
salads and pizzas.

Protein

64g / 100g
0.79 PDCAAS

Regulatory Status

Information available
for kosher, Non-GMO
Project, Vegan and
Plant-based
certifications



Distributed by
DeliFlair



The best
texture in
town



Contact us for samples:
ofloriot@deliflair.com
www.deliflair.com

021025

FUTURE-FRIENDLY FOODS™ TEXTURED PLANT PROTEINS | FFF-DTB10064

Introducing our innovative new product that combines the best elements of High Moisture Extrusion (HME) and Dry Extrusion TVP. This next-gen plant-based protein delivers superior texture, flavor, and moisture retention, while offering the versatility and efficiency of dry extrusion. Perfect for creating premium plant-based foods with optimized production and performance.

Traditional TVPs

Invented in 1960's, and typically based on soy proteins, the spongy flakes & chunks have not changed much in the last 60+ years. TVPs have their place in Alt-meat but are limited due to the fiber structure and density.

Features:

- Fast hydration time (within 2 hours)
- Long shelf life, 2-3 years
- Ambient storage & transportation

Challenges:

- Single protein source or contain wheat gluten
- Spongy texture, less fibrous
- Beany/ grassy aroma and taste
- Limited in size and fiber structure

Applications:

- Nuggets, ground/ minced meats, burgers

Cost:

Future-Friendly Foods™ Protein

Through blending a unique combination of functional proteins, and some design ingenuity we are bringing together the best elements of both HME and traditional TVP's. These proteins are highly unique in their structure, function and versatility!

Features:

- Dense muscle texture, strong and separable fiber network better than high moisture extrudates, with well-defined fiber and chew.
- Clean aroma and neutral taste – no flavoring masking required
- Can be marinated to take flavor and color.
- Long shelf life, 2-3 years
- Ambient storage & transportation

Challenges:

- Hydration takes 3–6 hrs (still faster than thawing HME); vacuum mixers/tumblers cut time to 1–1.5 hrs.

Applications:

- Highly versatile for center of plate entrees, marinated strips, pulled pork, instant noodle soups and more

Cost: \$\$

Traditional High Moisture Extrudates (HME)

A wonderful product with no need to hydrate and can be cut into a range of sizes, shapes and utilized in many applications. Until now, this was the state-of the art for extrusion.

Features:

- Highly aligned and dense muscle fibers.
- Can be marinated to take flavor and color.
- Soft texture
- No hydration required
- Not spongy

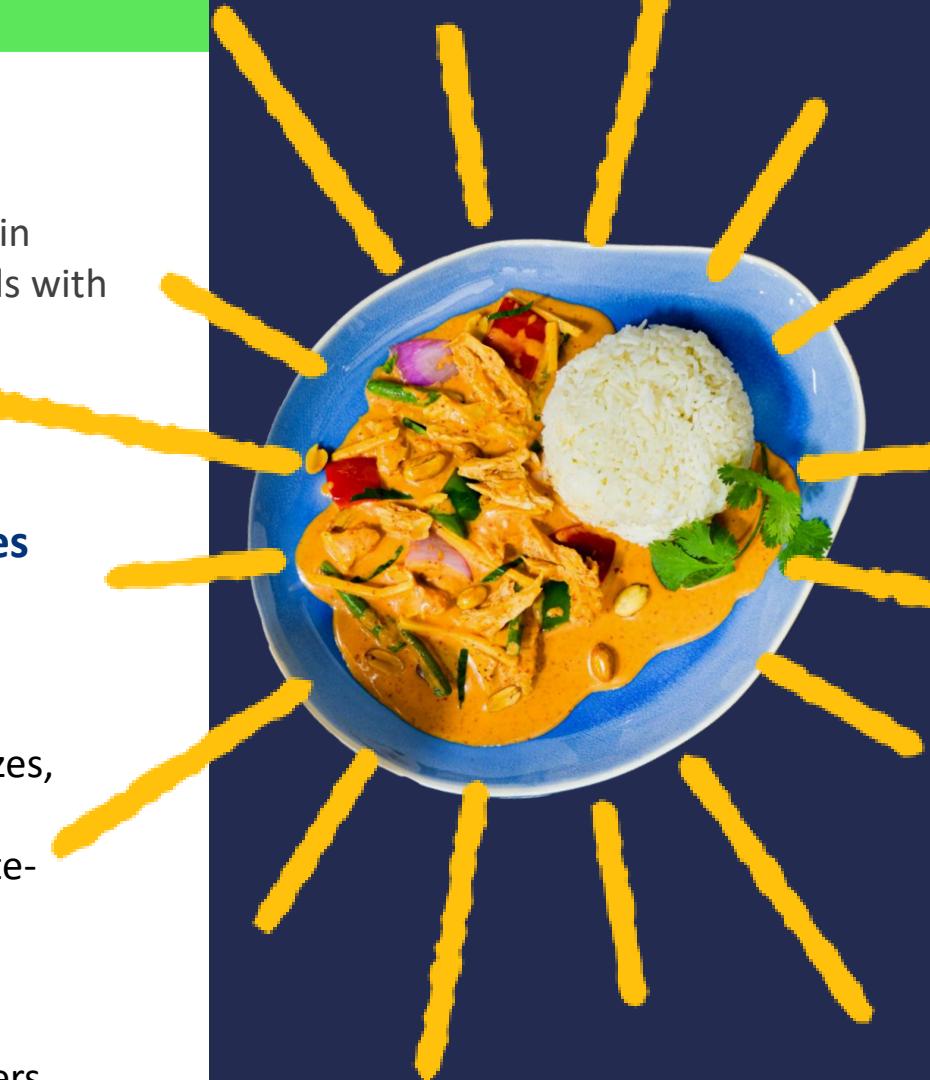
Challenges:

- Frozen storage and transportation
- Need to be thawed prior to use in most applications
- Shelf life of 1 yr frozen

Applications:

- Versatile for center of plate, mixed into patties/nuggets.

Cost: \$\$\$



HARMONIZING THE BEST OF DRY AND HIGH MOISTURE EXTRUDATES

Contact us for samples:

ofloriot@deliflair.com

www.deliflair.com