

Application Recipe

Vegan Satay



Key benefits

Plant-based protein & meat alternative

Vegan Satay

Ingredients	%
Water	46.41
BeneoPro VWG 75	24.70
Pea Protein Flour	6.70
Rice Flour	2.50
Tapioca Flour	2.25
Olive Oil	2.05
Rice Vinegar	1.00
Flavex Powder Type 412	0.82
Sugar	0.26
Salt	0.10
Satay spice mix powder	0.87
Fresh Garlic, chopped	6.17
Fresh Onion, chopped	6.17
Total	100.00

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration.

Application Recipe

Vegan Satay

Procedure

1. Combine all ingredients (except BeneoPro VWG 75) in mixing bowl and mix until homogenous.
2. Add in BeneoPro VWG 75, using hook attachment, beat until dough forms (gluten network form)
3. Rest the dough for 15 min.
4. Shape the dough to long strand and tie a few knots.
5. Wrap the dough with baking paper, and then use aluminium foil on outer layer.
6. Steam the dough for 1 hour.
7. Remove from steaming pot and let cool down.
8. Shred or cut into smaller pieces.
9. Best serve with satay sauce.

Featured Ingredients

BeneoPro VWG 75

Nutritional Benefits of VWG

Source of plant protein

Meat alternative

Suitable for vegetarians

Technical benefits of VWG

Increased dough strength

Improved texture

Highly versatile

Improved machinability

High-quality protein source

Forms a strong and elastic network

Flavex Powder Type 412

Nutritional Benefits of Yeast Extract

Natural, free from preservatives/additives

GMO-free

No added MSG

Salt, sugar & fat reduction

Technical benefits of Yeast Extract

Give umami & savoury flavour to vegetarian food

Deliver rich & aromatic flavour profile to vegetarian food

Featured Ingredients

- BeneoPro VWG 75
- Flavex Powder Type 412

Disclaimer: All information described in this document is intended for informational purpose only. The user of the products mentioned is solely responsible to evaluate and verify its suitability in their end application. Furthermore, the compliance to regulatory or legislative requirements of the country in which the end products are offered for sale must be taken into consideration.