

Application Recipe

Nasi Lemak with Hybrid Meatball

All-time Malaysian Favourite Meets Plant-based Innovation



Featured Ingredients

- BeneoPro W-tex WF 65-7001
- Flavex Powder Type 412 – Y
- Trehalose

Key Benefits

Hybrid meatball, Cost reduction in meatballs (Meat replacement with BeneoPro W-tex)

Meatball Recipe

INGREDIENTS	TEST RECIPE (%)
Mince pork with fat 20%	54.50
Water	15.50
<i>Cooked onion - Spain</i>	<i>12.50</i>
<i>Hydrated BeneoPro W-tex WF 65-7001 - BENE0</i>	<i>8.00</i>
Egg	5.25
Breadcrumbs	1.94
Salt	0.95
Garlic powder	0.70
<i>Flavex Powder Type 412 – Y - Halcyon</i>	<i>0.50</i>
Black pepper powder	0.10
Oregano	0.06
TOTAL	100

Nasi Lemak with Hybrid-meatball Recipe

INGREDIENTS	TEST RECIPE (%)
Nasi*	60
Sambal	20
Mix Peanut and Anchovies	5
Hybrid Meatball	15
TOTAL	100

Remark *Nasi using *Trehalose from China dosage 1.50%*

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Procedure

For Hybrid Meatball

1. Hydrate BeneoPro W-Tex WF 65-7001 with water (ratio W-tex: water is 1: 2) while mixing 10 min with the Thermomix at low-speed backward mode.
2. Add minced pork, and onion chopped into Thermomix and mix for 2 min at speed 1.
3. Add dry ingredients, after that pour the egg and mix another 3 min at speed 1.
4. Let the mixture rest for 30 min in the refrigerator.
5. Measure and roll the ground hybrid-pork mixture into a round shape.
6. Cook the meatballs on medium heat for about 6 minutes, turning frequently until they are no longer pink inside.

Featured Ingredients

BeneoPro W-tex 65-7001

Nutritional Benefits

- Contains min. 65% proteins

Technical Benefits

- Fast hydration
- Chewable texture after hydration, it forms a fibrous and spongy matrix whose structure similar to that of ground (minced) meat in terms of chewability
- Relative neutral taste
- Light color

Flavex Powder Type 412 – Y

Technical Benefits

- Enhance flavour and aroma
- Improve overall taste to more round taste

Trehalose

Nutritional Benefits

- Less sweet sugar, only 45% sweet as sucrose

Technical Benefits

- Maintains and enhances food flavor, texture and freshness
- Moisture retention
- Enhance freeze-thaw stability
- Non-browning
- High heat and acid stability

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Nutritional Information (Estimated calculation)

Nutrition Facts		
Portion Size	250 g	
Amount Per Portion		
Calories	544	
% Daily Value *		
Total Fat	30 g	46 %
Saturated Fat	2 g	10 %
Cholesterol	24 mg	8 %
Sodium	1600 mg	67 %
Total Carbohydrate	50 g	17 %
Dietary Fiber	0.15 g	1 %
Sugar	17.3 g	
Protein	6 g	12 %
Vitamin D	0.1 mcg	2 %
Calcium	5 mg	1 %
Iron	0.2 mcg	1 %
Potassium	76 mg	2 %
* Percent Thai Recommended Daily Intake for population over 6 years of age are based on 2,000 kcal diet.		

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