



## Overview of TruTex<sup>™</sup>, a Textured Wheat Protein Product

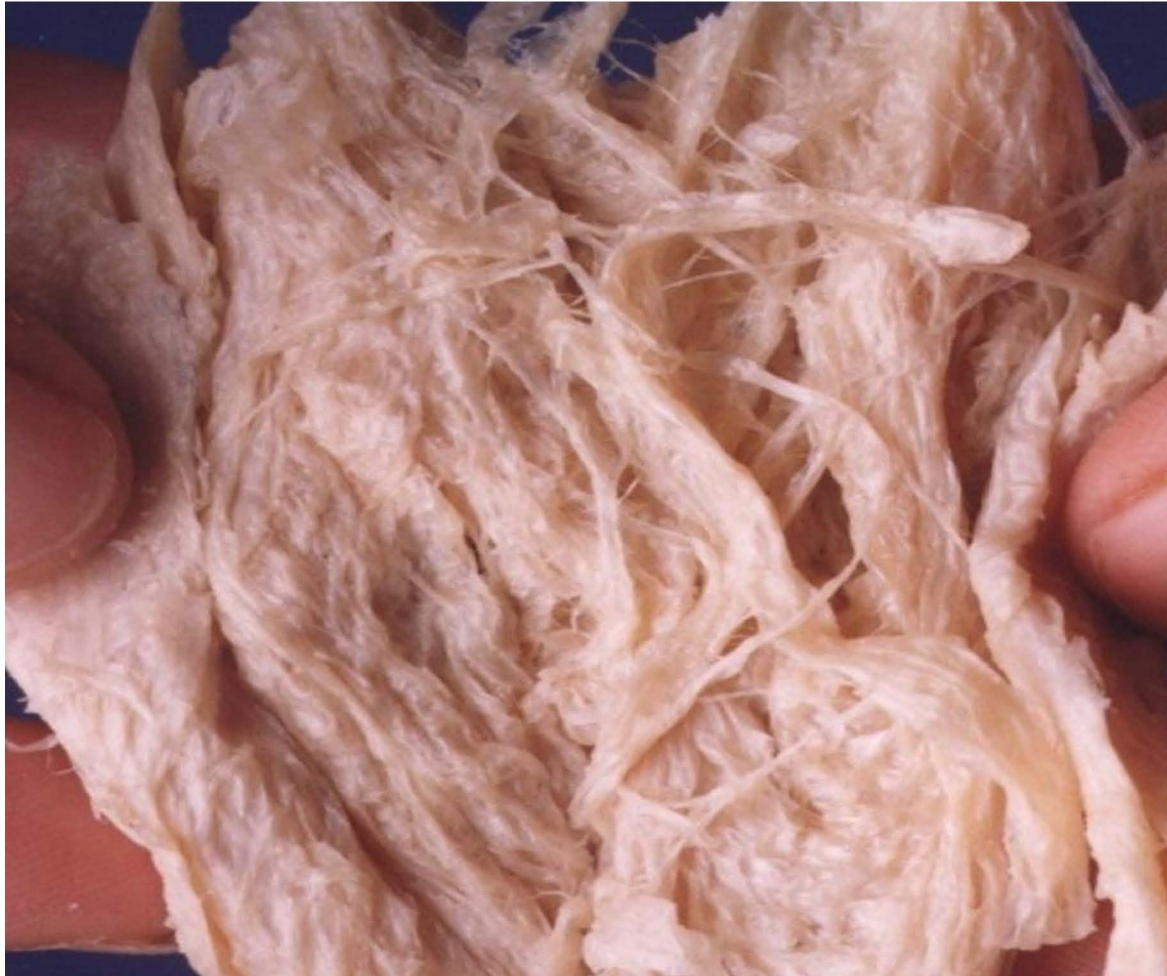
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# **The Use and Applications of TruTex<sup>TM</sup> in Meat and Food Systems**



# TruTex™ Fibrous Textured Wheat Protein



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# Primary Functions of TruTex<sup>TM</sup> in Meat

- Taste
- Texture enhancement
- Visual enhancement
- Hydration
- Fat absorption
- Improved yields in precooked products
- Nutrition—fat reduction
- Cost reduction



# Primary Functions of TruTex™ In Meat

- Taste
  - Number one selling point
    - Light bread like taste
  - Water washed process (natural)
    - Extraction of gluten with water
    - Hexane is used in the extraction of soy
  - Less flavoring and seasoning
    - Removal of meat flavors
    - Reduction of seasoning by 30%-40%
    - Some cases involve seasoning reformulation



# Primary Functions of TruTex™ In Meat

- Texture enhancement
  - Meat like texture
    - Fiber structure and resiliency of gluten makes meat texture
  - Stable through multiple processing steps
    - Resiliency in gluten holds up through pumps and mechanical manipulation by machinery
  - Ability to “cement” or differentiate texture



# Three Categories of TruTex™

## TruTex™ Granules

- Non-fibrous
- Range in particle size from 1/4 inch to 1/8 inch



## TruTex™ Chips and Chunks

- Fibrous
- Various sizes



## TruTex™ RediShred

- Fibrous pre-shredded
- Various sizes





# General Composition

- MGP Ingredient Statement
  - Textured Wheat Protein (Wheat Gluten, Wheat Flour or Wheat Starch, Color, Phosphate, and Vitamin E)
- Customer Ingredient Statement
  - Textured Wheat Protein (Wheat Gluten, Wheat Flour, and Color)





# Primary Functions of TruTex™ In Meat

- Hydration
  - 1.5 to 4.0 parts of water to 1 part TruTex™
    - Dependant upon product category of TruTex™
    - Ratio dependent upon texture and TruTex™
  - Typical hydration for meat 2.5:1 to allow for fat and moisture absorption during cooking



# Processing of TruTex™ RediShred

- No special processing needed
  - Already in the shredded form.
  - Pre-hydrated with water and added to the system
  - Pre-hydrated with water and seasoning then added to the system
  - Added to the system with water, product will hydrate during processing

- Visual enhancement
  - In case of chips and chunks, they have meat like myofibrils that mimic meat
- Can use lower quality meats to make higher quality appearance products
  - Combinations of chicken MDM and TruTex™ can yield the appearance of high quality nuggets and patties





# Primary Functions of TruTex™ In Meat

- Fat absorption
  - Absorbs free fat during reconstitution
  - Absorbs free fat during cooking



# Primary Functions of TruTex™ In Meat

- Improved yields in precooked meat
  - Because of the hydration it will continue to absorb some water during cooking
  - Because of the ability to absorb fat it will absorb fat during cooking
  - These two combined will generally increase cook yield by 7%-9%
  - Will decrease shrink in final product



# Primary Functions of TruTex™ In Meat

- Cost reduction
  - Cheaper than most meats
    - Can easily extend all meat formulas without giving up texture or taste
  - Not cheaper than TVP (textured soy flour, textured soy concentrate)
    - Typical formulas that use TVP are for the “commodity market”
    - TruTex™ is a “specialty” product—for customer willing to make better finished products.



# Ideal TruTex™ Applications

- ✓ Breaded patty and nugget products
- ✓ Non-breaded chicken patty and nugget products
- ✓ Shredded chicken products
- ✓ MDM



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# Thank You

Please contact an MGP sales representative for more information regarding TruTex<sup>TM</sup> Textured Proteins

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