Overview of TruTex™, a Textured Wheat Protein Product
The Use and Applications of TruTex™ in Meat and Food Systems
TruTex™ Fibrous Textured Wheat Protein

Creating Better Solutions...Naturally
Primary Functions of TruTex™ 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

Creating Better Solutions...Naturally
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
Primary Functions of TruTex™ In Meat

• 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
Thank You

Please contact an MGP sales representative for more information regarding TruTex™ Textured Proteins

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