PEKTOS AG
Know-How & Experience

PEKTOS
Beet Fiber and Tomato Fiber

In plant-based meat alternatives

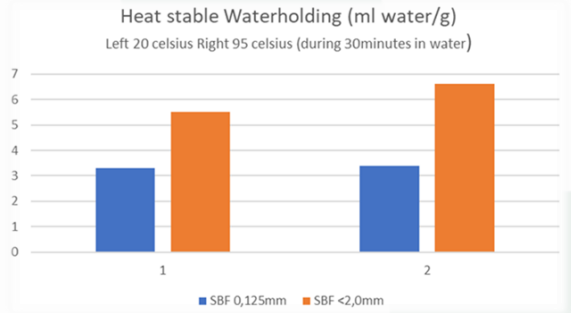







Beet Fiber, Tomato Fiber and Pea Protein in Meat Alternatives

- Reduction of frying/cooking loss through strong and process-stable water holding capability.
- Positive effects on appearance and texture.
- Improved binding effect.
- Positive synergy effect between BEET and TOMATO FIBER, and pea protein.
- Cost efficient – keeps the nutritious juice in the product – improves performance – adds health benefits and protein.



Vegetarian Burger Patties

- **Dry blend for Vegetarian Burgers**
  - Corn starch **33%**
  - PEKTOS BEET FIBER BF 5 E (medium particle size) + PEKTOS TOMATO FIBER TF 25 E, coarse grade, **25%**
  - Pea Protein **42%**
- **Formulation: Veggie Burger**
  - Dry Blend as above 10%
  - Yellow peas, cooked 35%
  - Carrots, grated 15%
  - Corn, cooked 13%
  - Red beets 12%
  - White beans, cooked 6%
  - Water 5%
  - Salt, pepper, fried, dry onions 2%
  - Frying oil 2%

Vegetarian Patties, process

- Mix peas, red beet, corn and beans for 1 minute in a Thermomix.
- Add grated carrots to the mix.
- Add spices, water and the dry blend. Mix until well blended in.
- The patty mass might be rather dry at this stage. If so, add 2 – 5 % additional water.
- Form Veggie burger patties (100g).
- Pan-fry (at medium high heat) for 4 minutes on each side.

Vegetarian Patties, results

- The vegetarian burger with a dry blend of BEET FIBER, TOMATO FIBER and Pea Protein is ‘meat like’ with a firm and chewy texture.
- No significant off-taste from the added fibres or protein was noticed.
- In general, the vegetarian burgers were rated acceptable in taste and texture.
- Blends of functional fibers like e.g. **PEKTOS BEET FIBER BF 5 E, PEKTOS TOMATO FIBER TF 25 E** and pea protein, present good opportunities for product development of vegetarian/vegan meat alternatives.