



FORMULA 01-1085

Vegan Meatless Meatloaf
with BeneceTM A4M modified cellulose

A delicious vegan alternative to meatloaf, this flavorful formula provides both protein and fiber. The addition of Benece modified cellulose binds ingredients together during loaf formation. Upon heating, the Benece modified cellulose will thermally gel, which provides a cohesive, firm texture upon consumption.

Ingredient	Weight %
Chickpeas, canned, pureed	14.04
Black beans, canned, pureed	40.42
Quick oats	5.44
Corn meal	8.71
Aquafaba*	5.56
Liquid smoke	0.73
Olive oil	0.61
Vegetable broth	5.69
Teriyaki sauce	4.84
Tomato paste	6.95
Onion powder	0.93
Italian seasoning	0.12
Salt	0.67
Black pepper	0.16
Firmenich vegan hamburger flavor #868766	1.82
ADM Pro-Fam [®] 974 isolated soy protein	2.31
Benece TM A4M modified cellulose	1
Total	100

*liquid in canned chickpeas

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Procedure

1. Drain the chickpeas and black beans. Save aquafaba for later use.
2. In a food processor, process drained chickpeas and black beans separately until smooth.
3. In a blender, pulse the oats for several times.
4. Combine oats, corn meal, onion powder, Italian seasoning, salt, black pepper, beef flavor and Benece[™] A4M modified cellulose.
5. Add the remaining ingredients to dry mix and combine well by hand.
6. Allow to rest at ambient temperature for 5 to 10 minutes.
7. Transfer the mixture in a rectangular foil tin and store in a refrigerator overnight.
8. Bake in a preheated oven at 175°C (375°F) for 90 minutes.
9. Serving suggestion: brush some barbeque sauce on the top before serving.