



FORMULA 01-1088

Vegan Jerky*with Benecel™ A4M modified cellulose*

A delicious, savory vegan alternative for jerky. The combination of umami flavor from eggplants, mushrooms, soy sauce and liquid smoke, makes this jerky taste like meat. Using three kinds of protein helps to give a chewy texture. Additionally, Benecel modified cellulose makes the jerky dough (pre-drying) easy to slice, improving processability.

Ingredient	weight %
Eggplant, steamed (water removed)	53.07
Mushrooms, canned, drained	24.88
ADM Pro-Fam® 974 isolated soy protein	3.08
ADM Whetpro® 80 wheat protein	8.21
Pea protein isolate	3.08
Firmenich beef soup flavor # 868967	2.05
Sugar	0.51
Onion powder	0.51
Garlic powder	0.51
Liquid smoke	0.51
Soy sauce	2.56
Benecel™ A4M modified cellulose	1.03
Total	100

Procedure

1. Peel the skin of eggplants and cut into small pieces. Steam for 35 minutes until fully cooked.
2. Let cooked eggplants cool. Use cheesecloth to squeeze out most of the water.
3. Drain the canned mushrooms. In a food processor, pulse eggplants and mushrooms several times until finely chopped.
4. In a separate bowl, combine Benecel A4M modified cellulose, wheat protein, isolated soy protein, pea protein, sugar, garlic powder, onion powder, and beef soup flavor.
5. Add dry ingredients mixture, liquid smoke, and soy sauce to processed eggplant-mushroom mixture. Stir by hand until well combined.
6. Allow to rest at ambient temperature for 5 minutes.
7. Shape the jerky mixture into a cuboid and wrap in a foil sheet.
8. Store in the freezer overnight.
9. Take out the frozen loaf and leave at room temperature for 8 minutes to let the loaf thaw slightly.
10. Unwrap and slice into 1.5 mm thick pieces.
11. Dehydrate at 71°C (160°F) for 2 hours.

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