



FORMULA 01-1090

Beef Burgers*with BeneceTM A4M modified cellulose*

This vegan burger formula uses beets and jackfruit as its base. The addition of beets provides color to mimic medium-rare beef. Textured soy protein and jackfruit add texture that resembles meat. Benece modified cellulose makes the burgers firm and cohesive, providing easier handling and a more pleasing mouthfeel on consumption.

Ingredients	Weight %
Unflavored jackfruit	59.52
Beets, canned, drained	29.76
ADM Arcon [®] T U-172 textured soy protein	3.57
Panko breadcrumbs	2.68
Nutritional yeast	0.89
Firmenich vegan hamburger flavor #868766	2.01
Liquid smoke flavor	0.45
Benece TM A4M modified cellulose	1.12
Total	100

Procedure

1. Shred jackfruit with forks. In a pot, boil water, add salt and jackfruit, cook for 15 minutes while continuing to boil.
2. In a food processor, add drained beets and cooked, drained jackfruit. Pulse several times until coarsely chopped.
3. Combine textured soy protein, breadcrumbs, nutritional yeast, hamburger flavor, and modified cellulose.
4. Add liquid smoke and dry mixture to processed jackfruit and beets in a bowl. Mix by hand until well combined.
5. Allow to sit at room temperature for 5 minutes.
6. Form 55 g of mixture into burger shape. Store in the refrigerator for 1 hour.
7. Prepare frying pan with light coating of oil. Cook for 8 minutes until golden brown on both sides. Flip once during cooking.