



Plant Based Burger

Dried Autolyzed Yeast for taste improvement

What is the impact of the Biospringer ingredient(s) used in this formula?

Springer® Umami D205 / 0 - PW

Dosage: 0.60 % (as consumed)

- Provides savory, meaty notes
- Brings umami

Ingredients:	Control	Test
Ice	37.00%	37.00%
Water	28.00%	28.00%
Texturized Wheat Protein	14.00%	14.00%
Coconut Fat	10.00%	10.00%
Fiber Blend (Vivapur MGV 1904)	5.00%	5.00%
Maltodextrin	1.60%	1.24%
Salt	1.20%	0.96%
Vegan Natural Flavor (Beef)	1.20%	1.20%
Gluten	1.00%	1.00%
Natural Coloring	0.50%	0.50%
Spice Blend	0.50%	0.50%
Springer® Umami D205 / 0 - PW	-	0.60 %
Total:	100.00%	100.00%
Preparation instructions:		
<ul style="list-style-type: none"> - Hydrate the proteins with the water - Mix all dry ingredients together - Combine hydrated proteins, ice, and dry mix together in a mixer - While mixing slowly, add the oil and continue mixing until relatively homogeneous - Cook burgers in the oven for 12 minutes at 180°C than freeze 		

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