

Share your perfect
organic vegan taco!



NEW!

NOW
LAUNCHING

Organic textured
pea protein!



Vestkorn

Vestkorn´s textured pea proteins in *organic!*

Vestkorn, the leading European producer of healthy, sustainable, non-GMO plant-based ingredients, now launching an organic textured pea protein line.

As humans we need good quality proteins in our diet that have been produced in a sustainable way. Leguminous plants – like peas – from organic farming is certainly a good solution. Pea protein has a good amino acid composition and have a naturally high protein content. Biological nitrogen fixation in the root system is the most efficient way to produce protein. In contrast producing protein from grain (wheat, rice etc.), which has relatively low protein content, creates huge side streams of starch with little value.

Vestkorn is a passionate plant protein manufacturer supplying sustainable pea & faba ingredients to the food industry. We use dry mechanical processing without use of any additives or chemical compounds. Our high quality, all natural and sustainable pea & faba protein concentrates form the basis of our textured pea proteins.

Vestkorn textured proteins aims to be leading in functionality and are available in various forms to meet customer demands. Organic textured proteins from peas are suitable as meat replacer and extender, but they can also be used in other vegan and vegetarian products where a clean label product is the goal.

A smart choice

Pea protein offers an excellent amino acid profile and has better levels of lysine and glutamine than other plant-based proteins. Vestkorn textured proteins are healthy alternatives to textured soy protein, by

reducing allergenic issues, estrogen issues and GMO concerns. Our textured proteins can also help you to gain a more sustainable profile and build trust and transparency in clean labelling.

Peas have many health benefits. Not only are they nutritious high in protein, fibre, starch, vitamins and minerals. They are also non-allergenic and sustainable. As part of the pulse family, these plants have the ability to lock in nitrogen from the atmosphere and store it in their root nodules. This nitrogen-fixation allows producers to use less fertilisers, turning peas into sustainable crops. Peas are protein sources containing small footprints in terms of carbon and water. Good for you. Good for the planet.

Organic ingredients

- Clean label ingredient
- Soy-free
- Gluten-free
- Without additives

Vestkorn´s textured ingredients

Our organic textured proteins are light yellow and have a neutral to minimal taste of peas. These makes them versatile and easy to flavour and colour during the soaking, depending on your application purpose.

Textured protein needs to be hydrated before, or as a part of further processing. The hydration ratio and times differs depending if it is chunks or minced. Vestkorn have a dedicated sales team and distributors who can help you find the Vestkorn product that fits your needs and guide you to find your perfect Vestkorn ingredient. Please contact us for more information.



Technical information

Organic product	Minced	Chunks
Name	Vestkorn Textured protein P5501MO	Vestkorn Textured protein P5501CO
Protein content*	55 g/100g	55
Total dietary fibre	16 g/100g	16 g/100g
Salt	<0,03 g/100g	<0,03 g/100g
Density	195-251 g/l	165 - 231 g/l
Water absorption rate**	4.6	4.6
Hydration time	<5 min	<15 min

*Dry matter values. Average values, depending on variations in raw material.

**Average value

Packaging and storage: Minced: 9 kg bags | Chunks: 7 kg bags

Our organic textured ingredients can be stored for 24 months if placed properly in a dark, cool and dry place. Max 22°C. P5501MO are available in stock, P5501CO can be ordered upon request.

Try our organic mexican vegan taco recipe and be inspired to get started with this versatile vegan meat alternative!

Mexican taco meatless Friday wrap
60 g Vestkorn Textured protein P5501CO
10 g Taco seasoning
Worcestershire sauce
Salt and freshly ground black pepper
Corn or flour tortilla
Taco sauce or homemade salsa
Salad
Cherry tomatoes
Cucumber
Red onion, cutted
Aioli

Soak the chunks in 300-350 g of water and stir in the taco seasoning. Leave for 5-10 minutes. If any water is left, strain off.

Fry chunks in oil in a pan (not too hot). Let the chunks turn golden and season with Worcestershire sauce, salt and freshly ground pepper. Fill the wrap with the vegetables, dressing and salad. Enjoy!

Vestkorn is an innovative global supplier of healthy & sustainable ingredients from peas and beans. Our inspiring vision is to make food for the global good a preferred choice offering the best and most innovative pea & faba protein solutions ever seen. Good for you. Good for the planet.

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