

# Get started with Vertis™ PB Pea

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## TVP mix (60–64%)

Water\* for TVP +  
colorant

Mix

TVP

Soak

Vegetable oil or fat

Mix

Other ingredients  
(flavors, fibers, etc.)

Mix

## Vertis™ PB Pea Gel (36–40%)

Vertis™ PB Pea (5%) + protein  
isolate (1–5%) + water\* (30%)

High  
shear  
mix

### IMPORTANT!



Use high shear mixer: Stephan, Magimix, Robot coupe,  
or industrial bowl chopper.



Use ice-cold water to maintain a temperature of max 22°C  
by end of mixing / cutting.



Continue mixing for approx. 5 min till smooth and glossy.  
For lab trials scrape the sides after 1 minute.

## Gel setting options

1

**Refrigerate** overnight

2

**Freeze directly** from raw for at least 3 days

3

**Pre-cook:** 5–10 mins/50°C/100% steam  
+ second step cooking as usual (e.g. 10 mins/90°C)

Mixing

Forming  
dough into  
desired shape



\*Total amount of water in the starting recipe should be about 57–59%.