



Hybrid Beef Burger

With taste-optimized Vertis™ Pea TVP

As eating habits evolve, consumers are increasingly looking for great-tasting food that fits their lifestyle, offers variety, and enhances everyday meal occasions.

That is why our experts have developed this tasty burger combining minced beef and taste-optimized Vertis™ TVP P55m with ModulaSENSE® to deliver a great-tasting, familiar eating experience while supporting manufacturers in creating versatile, high-quality products with the potential for a more balanced nutritional profile and a reduced environmental footprint compared to conventional meat-only recipes.

Hybrid Beef Burger

This hybrid burger concept combining minced beef with our taste-optimized Vertis™ Pea TVP brings together the richness of meat and the functional benefits of Vertis™ TVP P55m with ModulaSENSE®, creating a satisfying bite supporting a stable and cohesive texture within the meat matrix.

The built-in taste modulation of the Vertis™ TVP P55m with ModulaSENSE® helps reduce bitterness and undesired off-notes, allowing the meat character to remain at the forefront reducing the need for additional masking ingredients.

Target audience

Flexitarians and consumers seeking familiar meal experiences with potential nutritional and environmental benefits.

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- Vertis™ TVP P55m with ModulaSENSE®
- Natural color

Benefits

- Nutri-score A
- High in protein
- Source of fiber
- Authentic taste

Eating moment

Perfect for casual lunch or dinner, shared platters, parties or snacking moments.

Manufactured in a facility that also processes milk, eggs, peanuts, nuts, sesame, mustard, soy and wheat and therefore may contain traces of all the above.

Hybrid Beef Burger with taste-optimized Vertis™ Pea TVP

Nutrition facts

Per 100g

Energy (kcal)	133
Protein (g)	18.27
Carbohydrates (g)	4.04
Of which sugars (g)	0.76
Fat (g)	4.79
Of which saturated fat (g)	2.05
Dietary fibers (g)	2.39
Salt (g)	1.13

Recipe

Ingredients	%
Vertis™ TVP P55m with ModulaSENSE®	14.00
Beef Trimmings 90/10	47.90
Water for TVP hydration	36.00
Sodium Ascorbate	0.10
Salt	1.00
Natural Color L-1 1000381	1.00
Total	100.00

Preparation

1. Hydrate Vertis™ TVP P55m with ModulaSENSE® with water and color, and store in cold place for 30 min.
2. Grind the meat at 6–8 mm
3. Mix the meat with powder ingredients
4. Mix with the hydrated TVP and grind at 4,5 mm
5. Form into 100g burger patties and freeze

Ingredients list

Beef meat, water, textured pea protein (Vertis™ TVP P55m with ModulaSENSE®), salt, natural flavors, red beet juice powder, turmeric extract, natural rosemary extract, sodium ascorbate (E301).

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