

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE	PROTEIN CONTENT
complex 1	Wheat Protein		Binds moisture when cold. Sets back when cooked. Binds in fat and gives a tight texture.	Burgers, meatballs, sausage rolls, pork pies	1-3%	80%
				Vegan meat alternatives	1 – 25%	
complex 10	Wheat Protein		Binds moisture when cooked. Binds in fat and gives a tight texture.	Burgers, meatballs, sausage rolls, pork pies, sausages	1-3%	58%
complex 12	Wheat Protein		Use for protein claims. Low viscosity and soluble.	Sports nutrition drinks, bars and snacks	As required	80%
complex 15	Wheat Protein		Use for protein claims in sports nutrition and crispy textures in breadcrumbs. Low viscosity and semi soluble.	Sports nutrition drinks, bars, snacks, cakes, breadcrumbs.	As required	80%
complex 18	Wheat Protein		Use for protein claims in breads and cakes.	Bread, breadcrumbs, savoury bakery and cakes	As required. Use 1 part complex : 1 part water	80%
complex 19	Faba Bean Protein	✓	Use for protein claims. Low flavour and semi soluble.	Bakery and plant based dairy	As required	60%
complex 20	Wheat Protein		Binds moisture when cold. Use for protein claims in bakery.	Cakes, bars and bread	As required	80%

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complex 21	Pea Protein	✓	Binds moisture when cold and when cooked. Binds in fat and gives a tight texture.	Burgers, meatballs, sausage rolls, pork pies	1–3%	80%
				Vegan meat alternatives	3–6%	
			Use for protein claims in soups and sauces.	Sauces and soups	As required	
complex 23	Faba Bean Protein and Tapioca Starch	✓	Adds protein to shakes, smoothies, sauces and other liquid products.	Beverages – shakes and smoothies	As required	55%
				Sauces and Soups		
complex 26	Pea Protein	✓	Good emulsifier, clean flavour and creamy mouthfeel. Use for protein fortification.	Mayo, dressings and sauces	1–10%	74%
				Bakery		
				Meat and vegan alternatives		

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complex E complex E Fortified	Wheat Flour Fortified Wheat Flour		Binds moisture when cooked. Binds in fat. Gives an open, soft texture.	Burgers, meatballs, sausage rolls	1 – 3%	0.8%
complex T15	Textured Wheat Protein		Irregularly shaped textured protein for meat and fish replacement products or as an addition to meat products. Provides a meaty structure and a fibrous appearance.	Vegan meat alternatives	As required. Use 1 part complex : 3 parts water	80%
				Sausages and Burgers		
complex T16	Textured Pea Protein	✓	Textured flaked protein for meat and fish replacement products. Gives a meaty structure & fibrous visual.	Vegan meat alternatives	As required. Use 1 part complex : 3 parts water	58%

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