

Ingredients	Dosage (%)	Weight (g)
Water	61.5	1014.75
Textured protein (soy and gluten)	19.2	316.8
Sunflower oil	5.0	82.5
Native potato starch	5.0	82.5
Solanic®200*	4.0	66.0
Soy isolate	2.0	33.0
Paselli™ FP**	1.0	16.5
Salt	1.5	24.75
Chicken flavour	0.4	6.6
Yeast extracts	0.4	3.3
Total	100.0	1650

^{*} Potato protein ** Potato fibre

 ElianeTMC300*
 ElianeTM100*
 Water

 Coating(%)
 4
 96
 200

Solanic®200

A clean label texturizing potato protein for plant-based chicken nuggets

Solanic®200 shows **strong gelation** upon **heating**, making it a **perfect 'clean label' substitute** for egg white and methylcellulose. The addition in pre-emulsion form enhances its performance.

Solanic®200 provides

- Binding, cohesion and firmness
- Emulsification

Solanic®200 characteristics

- Strong gelation upon heating
- Can easily replace egg white and methylcellulose







^{*}Potato starch