

Nachos with plant-based beef and plant-based cheese sauce



Consumers who turn to plant-based meat substitutes place high importance on taste, texture and appearance. This highlights how meat alternatives must be seen to mimic the experience of eating actual meat products¹.

At DSM we have a portfolio of integrated solutions for meat alternatives to meet consumers' meat-free expectations. Together we can create the right appeal for your meat alternatives with the authentic taste and texture of traditional meat.

¹ 2022 Global Report FMCG Gurus Meat & Plant-Based



Nachos with plant-based beef and plant-based cheese sauce

A favorite indulgently tasting comfort food now also as a vegan version. Nachos covered with seasoned plant-based minced beef that has the fibrous texture and meaty flavor of traditional minced beef. Combine it with an umami-rich plant-based cheese sauce with a flavorful aged cheddar profile and enjoy it all.

DSM ingredients

Plant-based beef

- ✔ **Vertis™ TVP PR70.01m**, derived from pea and canola, is a complete protein. It contains more than 70% protein content and provides the right meaty texture.
- ✔ **Maxavor® PlantMasker EU** masks undesired off-notes from plant proteins and increases umami and juiciness.
- ✔ **Maxavor® Prime Beef** provides authentic meaty flavor profile and aroma.
- ✔ **Premix for Beef Alternatives (FA10643)** improves the nutritional profile of plant-based meat products.

Plant-based cheese sauce

- ✔ **Gistex® HUM LS** helps build a savory taste foundation without adding flavor notes.
- ✔ **Maxarome® Plus LS** delivers rich flavor and intensifies the salty and umami taste.
- ✔ **Expresa® 2200 S** gives a rich umami base and supports the cheese flavor.
- ✔ **Natural Cheddar type 15041/15070L** provides a flavorful, aged cheddar profile to the sauce.
- ✔ **Modumax™** provides the right mouthfeel and brings balance to the desired flavor profile.
- ✔ **β-Carotene 10% Emulsion RED** and **Carocare® Nat BC 10% CWS STAR** provide a natural-looking yellow color to the sauce.

Seasoned plant-based beef

Recipe

Ingredients	(%)
Vertis™ TVP PR70.01m	20
Maxavor® PlantMasker EU	1
Maxavor® Prime Beef	1
Premix for Beef Alternatives (FA10643)	0.25
Water	60-70
Tomato sauce	3-7
Sunflower oil	3-7
Herbs and spices	1.5-3.5
Methyl cellulose	0.5-1.0
Salt	0.5-1.0
Total	100

Nutrition Facts

	Per 100 g
Energy	620 kJ / 148 kcal
Fat	6.8 g
of which saturates	0.9 g
Carbohydrates	4.5 g
of which sugars	1.0 g
Fibre	2.6 g
Protein	16 g
Salt	1.4 g
Vitamin B2	0.14 mg (10%*)
Niacin	4.8 mg (30%*)
Pantothenic acid	0.83 mg (14%*)
Vitamin B6	0.37 mg (27%*)
Vitamin B12	1.73 µg (69%*)
Iron	2.1 mg (15%*)
Selenium	8.6 µg (16%*)
Zinc	2.3 mg (23%*)

*EU-NRV (nutrient reference values)



Plant-based cheese sauce

Recipe

Ingredients	(%)
Natural Cheddar type 15041	0.30
Maxarome® Plus LS	0.25
Natural Cheddar type 15070L	0.10
Expresa® 2200 S	0.10
Gistex® HUM LS	0.10
Modumax®	0.04
β-Carotene 10% Emulsion RED	0.008
Carocare® Nat BC 10% CWS STAR	0.008
Water	70-75
Sunflower oil	12-18
Modified starch	5-10
Sugar	1-3
Salt	1.0-1.5
Herbs and spices	0.1-0.15
Lactic acid powder	0.05-0.15
Xanthan gum	0.01-0.1
Total	100

Nutrition Facts

	Per 100 g
Energy	732 kJ / 175 kcal
Fat	15 g
of which saturates	1.6 g
Carbohydrates	9.0 g
of which sugars	2.0 g
Fibre	<0.5 g
Protein	<0.5 g
Salt	1.3 g

NUTRI-SCORE



Please note that the Nutri-Score and nutritional information displayed is an indication based on nutritional specifications and data from several food composition databases. DSM cannot provide legal advice regarding the Nutri-Score and nutritional information and assumes no liability for the accuracy or substantiation of the Nutri-Score given customers' product labels.

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