

# Improving Texture in Plant-Based Nuggets



## Value

### For Manufacturers

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- Results in a much firmer nugget
- Greater binding improves the ability to hold its shape when cut

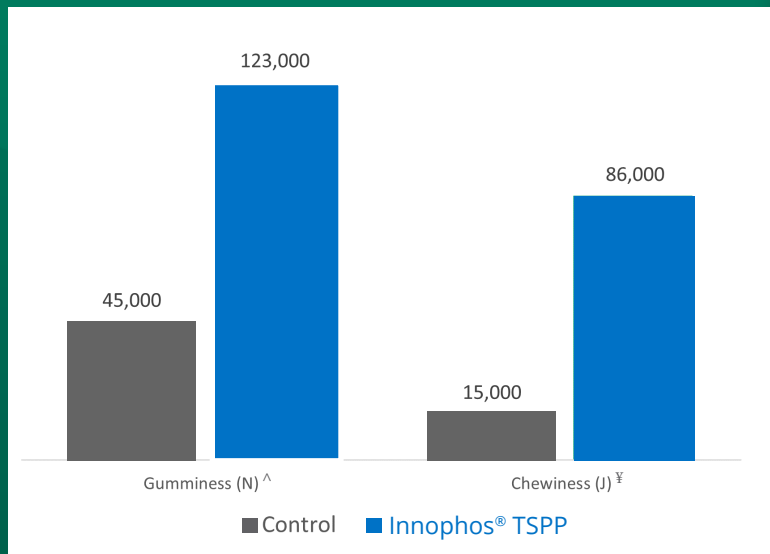
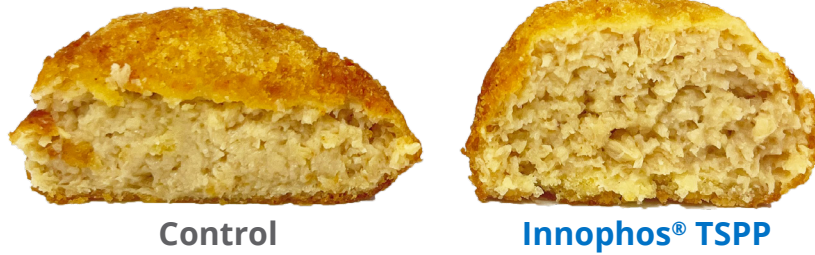
### For Consumers

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- Provides consistent texture
- Mimics shape of traditional meat-based nuggets

# Innophos® Solution Improves Texture in Breaded Nuggets

Nugget formulations with texturized pea protein\* have better shape and texture



**52%**  
firmer texture  
than control

## Why Innophos



Market Facing Solutions



Supply Chain Flexibility



Quality & Consistency



Technical Expertise



Global Footprint



Trusted Partnerships

### Contact us at [www.innophos.com](http://www.innophos.com)

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\* Tests based on evaluation of nuggets that had been battered, breaded and fried. Our technology is versatile and can improve texture of other plant-based protein formulations.

^ Gumminess (N) measured by energy needed to disintegrate a semisolid food until ready to swallow.

‡ Chewiness (J) measured by energy needed to chew a solid food until it is ready for swallowing.

