

Meatless Rendang.

Texturized vegetable protein marinated in rendang seasoning



Plant-based protein.

Vegetarian.

Natural flavor enhancer.

Enhanced mouthfeel and taste profile.

Authentic taste with spray-dried ingredient.

Fortified with vitamin premix to match nutrition from meat product.

Always a better solution.

Barentz.

Nutrition Facts	
Serving Size	30g
Calories per serving	70
	% DV*
Total Fat 3g	4%
Saturated Fat 1.5g	7%
Monounsaturated Fat 0g	
Polyunsaturated Fat 0g	
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	1%
Total Carbohydrate 6g	2%
Dietary Fiber 2g	5%
Sugar Alcohol 0g	
Sugars 0g	
Protein 1g	9%
Potassium 0mg	0%
Zinc	12%
Vitamin B12	16%
Iron	10%
Vitamin D2	5%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,150 calories a day is used for general nutrition advice.	

Plant-based diets are one of the major food trends these days with the campaign to live healthier while taking care of our environment. The interest was often turned down because plants are considered not as tasty as meat. Thus the challenge emerges to create something healthy, environmet-friendly, yet still mouthwatering. Here we present plant-based meat, made of soy protein, marinated in rendang seasoning with extra savory note from Natural Culinary Booster®. **Lactosan** comes up with Natural Culinary Booster® to provide more umami taste and lift the taste profile in various food application. For refreshment, lime powder from **Amtech** is added to balance the rich rendang taste. As for the meat-analogue itself, several plant powder could be used in combination to make desired texture. **Barentz Solution** could offer wide range of plant-based powder as the main ingredient for meat analogue, with customized profile and funtionality.

Ingredients :

Rendang Seasoning, Lime Juice Powder 8650 (Amtech), Natural Culinary Booster® (Lactosan), Vegan Premix (Vitablend), Table Salt, Texturized Vegetable Protein.

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