

Barentz.

Innovative meatball recipe
with a twist of starch and konjac

- Innovative meatball recipe
- Cost-effective innovation
- Velvety texture
- Authentic taste
- Versatile serving option



Meatball

This is a concept with many recipe varieties. It is meant to use as a base to identify customer's best solution.

Concept description

Savoury meatballs crafted with a twist of innovation, incorporating starch and konjac powder for a delightful culinary experience. The combination of Native Potato Starch from **Birkamidon** and Modified Tapioca Starch from **GSL** lends a velvety texture to the meatballs, while the Konjac Powder from **Yi Zhi** lend a unique texture, ensuring the meatballs are juicy and succulent with every bite. It also acting as processed meat improver for a reduced-cost option while still creating a light yet satisfying mouthfeel that melts in your mouth.

Whether enjoyed as an appetizer or a main dish, this reinvented classic promises a savoury journey that delights both meat lovers and those seeking a delicious, juicy meatballs.

Meatball

Nutritional Facts		
Meatball, served	75g	
Energy (kcal)	90	
	% DV*	
Total Fat	1.5g	2%
Saturated Fat	0g	0%
Cholesterol	15mg	5%
Protein	9g	15%
Total Carbohydrate	12g	4%
Sugar	1g	
Salt (Sodium)	790mg	53%

* Percent Daily Value (DV) are based on a 2150 calories diet. Your Daily Value may be higher or lower depending on your calorie needs.

Ingredients

Grinded Beef Meat, Water, Grinded Chicken Meat, Native Potato Starch (Birkamidon), Modified Tapioca Starch (GSL), Salt, Isolated Soy Protein, Garlic, Shallot, Sugar, Konjac Powder (Yi Zhi), Beef Seasoning, Blended Phosphate (Aditya Birla), Monosodium Glutamate, White Pepper Powder.