

# PLANT-BASED ITALIAN MEATBALL

Our plant-based take on Italian meatballs is a delicious and satisfying option that is perfect for those who are looking for a healthier and more sustainable alternative to traditional meatballs. So next time you're in the mood for a classic Italian dish, try our plant-based meatballs and see for yourself just how delicious and satisfying they can be.

## FORMULATION EXAMPLE

INGREDIENTS	MEASUREMENT
Futoppia™ MM 025 Plant-based Italian Meatball Premix	16%
Textured Vegetable Protein	18%
Water	48%
Vegetable Oil	18%

## PROCEDURE

1. Mix all ingredients in a mixer until homogenous
2. Allow hydration time of at least 30 minutes
3. Shape into meatballs
4. Par fry for 30 seconds and freeze it
5. Cook meatballs in a pan over medium heat for 7-8 minutes
6. Ready to serve

### FUTOPPIA™ MM 025 PLANT-BASED ITALIAN MEATBALL PREMIX

## Nutrition Facts

Approximately value of nutritional labelling per 100g  
Calories: 346 kcal

<b>Total Fat (g)</b>	<b>25.09</b>
Saturated Fat	0.92
<b>Total Carbohydrate(g)</b>	<b>26.35</b>
Carbohydrate as sugars (g)	6.78
<b>Protein (g)</b>	<b>4.05</b>
<b>Sodium (mg)</b>	<b>1877.57</b>

*The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. User should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.*

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