Technical Information

August 2024 Page 1/1 R.2



Plant-based Tacos Al Pastor with TYLOPUR®

TYLOPUR® MCE-250T provides excellent binding, juiciness and bite to plant-based meat alternative products. **TYLOPUR® MCE-250T** has the special property to form a gel during heating thereby creating meat-like tacos all pastor based on plant-based ingredients that provide a strong bite when consumed hot.

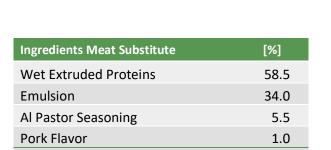
Benefits

Great Texture	TYLOPUR® MCE-250T creates a juicy texture
Solid Structure	TYLOPUR® MCE-250T offers superior structure and stability
Best Bite	TYLOPUR® MCE-250T provides a very strong bite in heated products

Case Study

Total

The performance of **TYLOPUR® MCE-250T**, which is a methylcellulose (E461), is shown in plant-based tacos al pastor. Watch a similar preparation of the plant-based döner kebab on our Shin-Etsu Food YouTube channel (link below).



Ingredients Wet Extruded Protein	[%]
Soy Protein Isolate	50.0
Water	50.0
Total	100





Ingredients Emulsion	[%]
Pineapple Juice	74.0
Oil	17.0
TYLOPUR® MCE-250T	4.0
Potato Starch	5.0
Total	100

- 1. Cut or tear the wet extruded protein.
- Create an emulsion by mixing the oil, TYLOPUR® MCE-250T and the potato starch. Add the pineapple juice and blend in a vacuum cutter until stiff.
- 3. Mix the extruded proteins, emulsion, seasoning, and flavor together gently.
- 4. Fry in a pan or skewer the protein and cook in a vertical rotisserie.

Note: All of the data presented here are accurate and reliable to the best of our knowledge, but they are intended only to provide recommendations or suggestions without guarantee or warranty. All of our products are sold based on the understanding that buyers themselves will test our products to determine their suitability for particular applications. Buyers should also ensure that use of any product according to these data, recommendations or suggestions does not infringe any patent, as Shin-Etsu will not accept liability for such infringement.

100