

Best Bite in Plant-Based Wontons with TYLOPUR® MCE-100TS

TYLOPUR® MCE-100TS provides excellent binding, juiciness, and bite to plant-based meat alternative products. When heated, **TYLOPUR® MCE-100TS** gels in a unique manner, resulting in a mouth-watering and juicy texture in meat analogues like these plant-based wontons.

Benefits

Best Bite	TYLOPUR® MCE-100TS delivers the most authentic bite in plant-based meat analogues
Great Texture	TYLOPUR® MCE-100TS provides the most succulence and great mouthfeel in plant-based meat alternatives
Great Stabilization	TYLOPUR® MCE-100TS helps to prevent water release and blowouts during cooking

Case Study

The performance of **TYLOPUR® MCE-100TS**, which is a methylcellulose (E461), is shown in plant-based wontons.

Ingredients	[%]
Water, ice cold	48
Canola oil	12
Pea Texturates	8
Soy Sauce	7.5
Hoisin Sauce	5
Garlic, minced	5
Pea Protein Powder	4
Potato Starch	3
TYLOPUR® MCE-100TS	2.3
Ginger, minced	1.5
Maxavor Fish W YE	1.5
Maxavor Fish C YE	1.5
Umami Powder	1
Total	100

Table 1: Wonton Filling Recipe.

1. Combine ice water, soy sauce, hoisin, garlic, ginger, yeast extracts and umami powder together.
2. Use this mixture to hydrate the pea texturates at a 2:1 ratio of liquid to texturates. Allow to hydrate for at least an hour.
3. In the bowl of a vacuum chopper, combine the canola oil, potato starch, and **TYLOPUR® MCE-100TS** to create a slurry.

4. Add the remaining chilled liquid to the bowl and emulsify under high shear below 40 degrees Fahrenheit.
5. Once a firm emulsion is achieved, mix this together with the pea texturates and remaining protein powder.
6. Use between 15-20 grams of this mixture to fill a wonton wrapper.
7. Steam the wontons for 8 minutes and enjoy!



Figure 1: Steamed plant-based wontons made with **TYLOPUR® MCE-100TS**

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.

Additional Information

10 August 2023 Page 2/2 T-000



Authentic fish flavors from DSM:

Maxavor® Fish W YE for a fresh, fleshy, light, firm, lean, sweet and delicate middle block flavor profile, similar to the cod family.

Maxavor® Fish C YE for a delicate, slightly sweet and clean white crab and seafood flavor.



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