Harvest B°

BEEF STYLE MINCE BOOSTER PROTEIN



21.9 g PROTEIN PER 100g SERVE

Essential Amino Acid Profile No Cholesterol Source of Dietary Fibre Low in Saturated Fats easy everyday cooking.



How To Prepare

Harvest B Beef Style Mince Booster Protein is an ambient ingredient which can be brined when ready to use or added directly to a cooking process such as a brat pan or kettle.

Our Booster Protein absorbs fats and flavours from beef mince within 5 minutes as it cooks, expanding up to 3 times its weight. Our protein can be added directly into a sauce or when cooking with vegetables, absorbing flavours from your dish as it cooks.



Preparation Method (For equiv. 1 kg mince)

Taco Mince

Fry onion and garlic in hot pan until brown. Add 100g dry Beef Style Mince, followed by 650g beef mince. Cook until brown, break apart beef as it cooks. Once brown, add seasonings.

Mince for Sauce (for bolognese)

Fry onion and garlic in hot pan until brown. Add 100g dry Beef Style Mince, then with 650g beef mince. Cook until brown, break apart beef as it cooks. Once brown, add seasoning & passata.

Formed Mince (for meatloaf)

Combine breadcrumb, 130g dry Beef Style
Mince and grated onion to bowl and mix. Add
870g beef, along with tomato sauce, eggs,
Worcestershire sauce and seasonings, and
combine through. Mix well using hands before
forming into a loaf shape,

Nutritional Information

Serving Size: 100 g		Avg Qty	Avg Qty	
		per Serve	per 100 g	
		(rehydrated at 1:2 ratio)	(Dry)	
Energy		527 kJ	1581 kJ	
Protein		21.9 g	65.7 g	
Fat, tota	l	0.8 g	2.3 g	
- satu	rated	0.2 g	0.5 g	
Cholesterol		0 mg	0 mg	
Carbohy	drate	7.1 g	21.3 g	
- suga	ars	0.3 g	0.9 g	
Sodium		87 mg	360 mg	
Dietary Fibre		3.1 g	9.2 g	



Ingredients

Wheat Gluten, Wheat flour, Soy protein, Soy flour, Natural Colour 150a

Allergens: Contains Wheat, Gluten, and Soy.

CODE	TYPE	CATEGORY	FORMAT	UNIT NET WEIGHT	UNIT CASE	CASE NET WEIGHT
GS64B-B-7KGB	Food Service	Mince	Bulk bag	7kg	48	336kg