gpi

Plant-based
Pepperoni

With GPI PB 4262

Guide

Embrace the plant-based movement! As the global plant-based food market surges towards an estimated value of $44.2 billion by 2030*, our plant-based binders stand as a solution to increased demand for delicious vegan products. Delight in our vegan pepperoni's firm, meaty texture, and satisfyingly snappy bite, meeting the needs of discerning consumers seeking quality vegan options.

GPI is here to create your solution and guide you forward

Perform

With our expertise in plant-based protein binding, we used **GPI PB 4262** to develop a vegan pepperoni. Our binder blend imparts a firm texture in plant-based meat alternatives, maintains the emulsion during and after processing, and provides a strong structure to withstand slicing.

GPI understands your product's journey from formulation to processing.

Inspire

GPI PB 4262 is a versatile plant-based binder with no added flavor. It can be used for vegan ground meat alternatives like burgers and sausages, and also emulsified products like plant-based mortadella and bologna.

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

*Statista, Global plant-based food market size 2020-2030, March 26, 2024

INGREDIENTS

Plant-based Pepperoni
5cm diameter plastic casing

Texturized Plant Protein Hydration

67.5g	Texturized Soy Protein	6.75%
155g	Water (must be at 2°C)	15.5%

Mixing

600g	Water (must be at 2°C)	60.0%
132g	**GPI PB 4262**	**13.20%**
40g	Coconut Oil (melted)	4.00%
3g	Pepperoni Flavor	0.30%
1.5g	MSG	0.15%
1g	Orange Food Coloring	0.10%
1000g	**Total**	**100%**

Plant-based **Pepperoni**

PROCEDURE

Mixing

- Fully hydrate the texturized plant protein with 155g of water for 1 hour or as required.
- Mix **GPI PB 4262** together with the dry ingredients in a separate container.
- Place the remaining cold water in a bowl cutter or high speed mixer and start the machine at medium speed.
- Slowly pour the dry powder blend into the mixer for even dispersion. Mix for 2 minutes or until the batter is homogenous. Scrape the sides as necessary.
- Slowly pour the melted coconut oil and pepperoni flavor (if using liquid) into the mixer.
- Increase mixer speed to high. Mix for an additional 2 minutes or until batter is emulsified.
- Once emulsified, stop the mixer and add the hydrated texturized plant protein. If using a bowl cutter, set the blades to reverse to avoid mincing the texturized protein.
- Continue mixing until texturized plant protein is evenly distributed.
- Once the batter is mixed, stuff it into the plastic casings and clip the ends.

Cooking:

- Cook the plant-based pepperoni in a high humidity oven or water bath at 85°C - 90°C until internal temperature reaches 80°C. Do not exceed cooking temperature of 90°C.
- Once required temperature is reached, cool pepperoni to 2°C - 4°C for storage.

Slicing

- For ideal slicing, partially freeze pepperoni and peel the casing before passing through the slicers.

NUTRITIONAL FACTS

33 servings per recipe

Serving size 15 slices (30g)

Amount per serving

Calories 29

	% Daily Value*
Total Fat 1.3g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 266mg	12%
Total Carbohydrate 2.2g	1%
Dietary Fiber 1g	1%
Total Sugars 0.8g	2%
Includes 0.8g Added Sugars	2%
Protein 2.2g	
Vitamin D 0mcg	0%
Calcium 6mg	0.5%
Iron .21mg	1%
Potassium 53mg	1%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Soy

Looking for inspiration?

Contact: info@gpiglboal.com