

Soy Italian Meatballs

Vegetarian Soy Italian Meatballs

Try Coyote Brand Konjac A using Gum Technology's formula for soy Italian meatballs. When using Konjac A in conjunction with phosphates, a non-thermoreversible gel is formed, allowing the product to withstand the high temperatures of frying. Discover the amazing texture and binding possibilities of Coyote Brand Konjac A.

Ingredients	%
Water	63.45
Protein ¹	11.90
Vital Wheat Gluten Flour	11.90
Protein ²	3.96
Protein ³	1.98
Protein ⁴	1.98
Salt	1.81
Coyote Brand Konjac A	0.79
Fennel Seed	0.63
Garlic Powder	0.48
Coriander Seed	0.38
Sugar, Granulated	0.35
Caraway Seed	0.16
Caramel Color ⁵	0.12
Disodium Phosphate	0.11
Vegetable Oil	As needed

Nutrition Facts	
Serving Size 1 oz. (approx. 10 meatballs)	
Calories	103
Total Fat	3.5g
Cholesterol	0g
Sodium	450mg
Total Carbohydrate	4.4g
Dietary fiber	2g
Sugar	0.1g
Protein	12g
Calcium	70mg
Potassium	250mg

**Coyote Brand
Konjac A**

Provides
Structure

Binds
Moisture

Adds
Mouthfeel

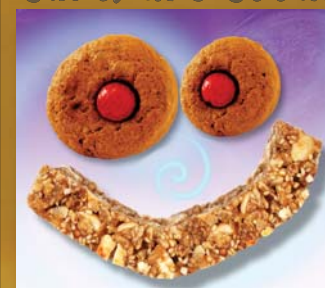
Procedure

- Using a Hobart mixer with a whisk attachment, slowly disperse the Coyote Brand Konjac A into the water. Allow the konjac to hydrate while continuing to mix for an additional 10 minutes.
- Blend proteins 1 and 2 together.
- Combine the mixture of konjac and water with the proteins and let hydrate for 30 minutes.
- Blend all remaining dry ingredients.
- Slowly add the dry ingredients into the konjac/protein mixture.
- Mix on slow speed for 5 minutes.
- Form into small meatballs and refrigerate for 1 hour.
- Cook by submersion in oil (285 °F) for 4 minutes. Let dry.
- Freeze and package.

To Reheat:

Sauté at medium heat for 5 minutes, turning as needed.

Gums are Good.



¹ARCON® TU-230, ADM

²ARCON® TU-271, ADM

³PRO-FAM® 974, ADM

⁴ARCON® SM, ADM

⁵Caramel Liquid Color 03711, Sensient