

PENGEL[®] 8 fat mimetic



PENGEL 8 is a fully hydrated non-allergenic modified potato starch gel that **improves nutritional value while replicating the favorable aspects of real fat.**

Functional benefits:

- Fat mimetic
- Maintains tenderness & juiciness
- Improves yields
- Bland taste
- Great mouthfeel

Health benefits:

- Caloric reduction
- Reduces total fat & saturated fat
- Reduces cholesterol

Regulatory status:

- Non-allergenic
- Kosher
- Non-GMO

Food labeling:

- Modified food starch
- Modified potato starch

Recommended usage level

1:1 fat replacement or up to 12% gel

Note: Must be refrigerated

Find out more

Discover our portfolio of ingredient solutions. Visit us online or call:

1-866-961-6285 | ingredion.us

Applications

- Coarse ground:
 - Sausages
 - Patties
- Emulsified meats:
 - Hot dogs
 - Bologna
- Chopped & formed meats:
 - Chicken nuggets
- Meat analogs:
 - Sausages
 - Patties
 - Crumble
 - Nuggets



improve
texture



enhance
nutrition



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