



More *fruits*, more *forms*,
more *possibilities*.™

Chickpea Apple Taco Crumbles

Plant Based Meat-Alternative



BENEFITS / FEATURES:

- Formulated with all-natural ingredients, perfect for clean label product solutions
- Crumbles contain no raw ingredients and can be reheated and ready to serve in minutes
- Naturally enhanced flavor. Great tasting, healthy product that is low in fat and contains fewer calories than ground meat.
- Fruit sugars present in the fruit ingredients have the benefit of aiding in surface browning — helping to achieve the brown-char-broil appearance of cooked meat.
- Ethnic flavors encourage consumers to try new products

**Plant-Based Alternatives
are Now Mainstream**

36%

of meat eaters trying to
add more plant-based
to their diet

Chickpea Apple Taco Crumbles

Grams or Pounds per Batch: 100				
Ingredient Description	Resource Code	Weight (g)	% By Wt	Batch Grams or Lbs
Low Sodium Garbanzo Beans - 1 can drained		256	59.81	59.81
Taco Seasoning		25	5.84	5.84
Nutritional Yeast		8	1.87	1.87
Arrowroot Starch		3	0.70	0.70
TT Apple Grind 5/64"	200578	45	10.51	10.51
TT Fructant Fruit Powder	200252	16	3.74	3.74
Texturized Vegetable Protein		25	5.84	5.84
TT LM Rolled Apple Flakes	201933	20	4.67	4.67
Coconut Oil		30	7.01	7.01
Total		428	100.0	100.0



5/64" Apple Grind



Fructant[®] Fruit Powder



LM Rolled Apple Flakes

Batching Instructions

1. Drain and rinse garbanzo beans. Be sure there is no excess water.
2. Combine salt, pepper, spices, arrow root starch and nutritional yeast in a small bowl.
3. Combine garbanzo beans and spices together in a food processor. Chop finely but do not make a mash.
4. Add remaining ingredients and mix well. Refrigerate for 30 min
5. Spread out into cast iron skillet.
6. Bake at 350° for 15 minutes, flip and crumble mix and bake another 10-15 minutes. Be careful not to overcook as crumbles dry out easily.



For a complete list of all of our fruits, in all of their forms and endless possibilities, visit treetoppingredients.com

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