

ULTRA-SOY[®] & IMAGIC[®] Vegetarian Mixes

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ULTRA-SOY[®] & IMAGIC[®] Vegetarian Mixes are textured vegetable protein products with specially incorporated flavor profiles. ULTRA-SOY[®] & IMAGIC[®] Vegetarian Mixes are 100% vegetarian, easy to prepare, and offer a healthy and tasty alternative to real meat dishes. Most ULTRA-SOY[®] & IMAGIC[®] Vegetarian Mixes require only the addition of water and minimal cooking. ULTRA-SOY[®] & IMAGIC[®] Vegetarian Mixes can be cooked both in a microwave and on a stovetop and can be used with or without meat.

Process Applications

IMAGIC[®] Sloppy Joe Mix (SJ 102)

1. Weigh out the desired amount of SJ 102.
2. Add two times the amount of water (by weight) to the SJ 102 in a saucepan.
3. Cook over medium heat until excess moisture is absorbed, stirring occasionally.

Curley's[™] Chili Mix (C 101)

Stovetop:

1. To ½ cup mix in a saucepan, add ¾ cup water, 1 (15 oz.) can Mexican-style beans, and 1 (14.5 oz.) can diced tomatoes with green chilies and onion.
2. Mix well and bring to a boil. Simmer for 15 minutes, stirring occasionally.
3. Remove from heat and serve.

Microwave:

1. To ½ cup mix in a microwave-safe bowl, add ¾ cup water, 1 (15 oz.) can Mexican-style beans, and 1 (14.5 oz.) can diced tomatoes with green chilies and onion. Mix well.
2. Microwave covered on high for approximately 15 minutes, stirring every 5 minutes. The cook time will vary with the type of microwave used.

This makes 4 1-cup servings.

ULTRA-SOY[®] Taco Mix (T 100 and T 101)

1. Weigh out the desired amount of T 100 or T 101.
2. Add two times the amount of water (by weight) to the T 100 or T 101 in a saucepan.
3. Bring to a boil. Reduce heat and simmer for at least 2 minutes.

IMAGIC[®] Taco Mix (T 103)—can be used with Ground Beef, Pork, or Poultry Products

1. Hydrate mix in water for approximately three minutes. The hydration ratio is:
parts water: 1 part T 103
2. Add the hydrated T 103 to an equal amount (by weight) of ground meat and cook over medium heat until the meat is done (165° F).

IMAGIC[®] Taco Mix (T 107)

Stovetop:

1. Add 1 cup water (8 fl. oz.) to 4 oz. T 107 in a saucepan.
2. Stir frequently while bringing to a boil. Simmer on low heat for 3 minutes, stirring occasionally.

Microwave:

1. Add 1 cup water (8 fl. oz.) to 4 oz. T 107 in a microwave-safe bowl and stir.
2. Microwave, uncovered, on high for approximately 4 minutes, stirring halfway through cooking time.

This makes 5 ¼-cup servings.

IMAGIC[®] Vegetarian Burger Mix (VB 100)

1. Add ½ cup water to 1 cup VB 100. Let stand for 15 minutes.
2. Knead with hands for 30 seconds. Form into 3 patties about 4 inches in diameter (about 70 g each).
3. Cook in a non-stick skillet over medium heat for 2 minutes on each side.

IMAGIC[®] Vegetarian Meatball Mix (O2-29-05)

1. Mix 1 cup IMAGIC[®] Vegetarian Meatball Mix (O2-29-05) with ½ cup water. Let stand 10 minutes.
2. Knead with hands for 30 seconds. Form into balls 1 inch in diameter.
3. Bake at 350° F for 15 minutes.

PRODUCT LIST

TYPE	CODE	PRODUCT NAME	MOISTURE (%)	FAT (%)	SALT (%)	PROTEIN (%)
Chili	C 101	Curley's™ Chili Mix	9-11	17-19	3-6	24-28
	C 140	Curley's™ Chili Mix	9-13	15-20	2-4	26-32
Sloppy Joe	SJ 102	IMAGIC® Sloppy Joe Mix	9-15	7-11	3-6	26-30
	SJ 140	IMAGIC® Sloppy Joe Mix	9-16	8-11	1-3	27-31
Taco	T 100	ULTRA-SOY® Taco Mix	4-8	14-18	5-7	36-40
	T 101	ULTRA-SOY® Taco Mix	4-8	15-19	2-4	38-41
	T 102	IMAGIC® Taco Mix	15-19	6-8	6-9	36-40
	T 103	IMAGIC® Taco Mix	14-18	6-8	5-8	37-40
	T 104	IMAGIC® Taco Mix	15-19	6-8	5-8	36-40
	T 107	IMAGIC® Taco Mix	14-18	5-8	4-6	37-41
	T 109	IMAGIC® Taco Mix	14-18	5-9	6-9	36-40
	T 140	IMAGIC® Taco Mix	12-15	6-11	1-3	39-43
Burger	VB 100	IMAGIC® Vegetarian Burger Mix	10-15	12-16	2-4	32-33
Meatball	03-03-06	IMAGIC® Vegetarian Meatball Mix	9-15	9-13	1-4	30-35

Note: All of the above values are typical and not guaranteed.

For further product information, please contact Customer Service at stephanie.haden@chsinc.com

Health Benefits

ULTRA-SOY® & IMAGIC® Vegetarian Mixes have a minimum of 25% protein. ULTRA-SOY® & IMAGIC® Vegetarian Mixes contain no cholesterol. Studies have shown that soy protein helps in lowering blood cholesterol and, as a result, the FDA has allowed the health claim, "25 grams of soy protein per day as part of a diet low in saturated fat and cholesterol may reduce the risk of heart disease."

ULTRA-SOY® & IMAGIC® Vegetarian Mixes contain 9-14% dietary fiber, a component in food that may be beneficial in heart disease and certain types of cancer. ULTRA-SOY® & IMAGIC® Vegetarian Mixes are also rich sources of naturally occurring soy isoflavones. Isoflavones have been shown to be beneficial in reducing the incidence of breast and prostate cancers.

Packaging & Storing

Standard packaging is in 25-pound (11.34 kg) poly-lined bags packed in cardboard cartons. Under normal dry storage conditions, ULTRA-SOY® & IMAGIC® Vegetarian Mixes will be stable for at least one year from the date of manufacture. Refrigeration is not required. However, once hydrated, ULTRA-SOY® & IMAGIC® Vegetarian Mixes should be handled like fresh meat.

ULTRA-SOY® & IMAGIC® Meat Analogs are certified Kosher Pareve under the supervision of the Union of Orthodox Jewish Congregations of America.



Located in Hutchinson, Kansas, CHS - Protein Food Group has over 3 decades of experience in the manufacture of textured soy proteins. CHS - Protein Food Group takes pride in providing innovative solutions, tailor-made to meet customer needs. The product lines include the following:

- **ULTRA-SOY[®]** (unflavored) Textured Soy Flours & Textured Vegetable Proteins in a variety of shapes, sizes, and colors for the food industry
- **ULTRA-SOY[®]** & **IMAGIC[®]** Bacon and Meat Analogs and flavored textured soy products in a variety of shapes, sizes, colors, and flavors
- **TSP[®]** for canned pet foods
- **Curley's[™]** Premium and Extra Premium Barbecue Sauces
- **RK Brand[™]** Barbecue Sauce
- **Lems[™]** Sweet & Sour and Teriyaki Sauces
- Soy flour, soy protein concentrates, textured soy protein concentrates, and soy protein isolates