

**Product name:**        **BREWER'S CUTS NATURÉ**  
**Article number:**      **3812**

**Description:**            Vegan cuts (strips), made in Switzerland from Swiss brewer's spent grains and Swiss pea protein. Rich in protein and fibre, low in fat. Thinly sliced and therefore with the ideal structure for plant-based kebab and gyros dishes.

**Condition:**              Frozen semi-finished product, to be eaten cooked.



**Ingredients:**

**BARLEY** malt product (CH) (**BARLEY** spent grains (CH), **BARLEY** malt extract (CH)<sup>1</sup>), pea protein (CH), **WHEAT** gluten, water, salt (CH), natural flavourings.

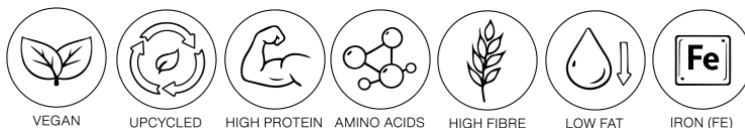
<b>Nutritional value per 100 g:</b>	
Energy	748 kJ / 177 kcal
Fat	1.6 g
<i>of which saturates</i>	0.3 g
Carbohydrates	7.2 g
<i>of which sugars</i>	1.1 g
Fibre	7.1 g
Protein	30.0 g
Salt (calculated from Na)	1.1 g
Iron (Fe)	4.9 mg

**Taste:**                      Aromatic, slightly nutty / slightly cereal-like  
**Colour:**                    Light brown, browning through searing  
**Texture:**                  Firm bite, like lean kebab meat  
**Size:**                        Irregular cut: height 1–3 mm; length 10–60 mm; width 10–25 mm

**Available labels:**        Swissness

**Claims**                      High protein content, high fibre content, low fat, source of iron

**Amino acid score:**      High amino acid score: 100% (basis: FAO 2013, adults > 18 years), limiting amino acid: lysine (100% availability)



**Storage:** Store at  $\leq -18^{\circ}\text{C}$ . After thawing, store at  $\leq +5^{\circ}\text{C}$  and use within 5 days. Do not refreeze after thawing.

**Shelf life:** See label (12 months from production)

**Packaging:** Frozen, 4 kg per carton (4 × 1 kg), vacuum-packed

Allergens (including derivatives) from the ingredients, per EU regulation:		
01	Cereals containing gluten and products thereof	Yes ingredient
02	Crustaceans and crustacean products	No
03	Eggs and egg products	No
04	Fish and fish products	No
05	Peanuts and peanut products	No
06	Soya and soya products	No
07	Milk and milk products (including lactose)	No
08	Nuts and products thereof	No
09	Celery and celery products	No
10	Mustard and mustard products	No
11	Sesame seeds and sesame seed products	No
12	Sulphur dioxide and sulphites at concentrations > 10 mg/kg or 10 ml/l as SO <sub>2</sub>	No
13	Molluscs and mollusc products	No
14	Lupin and lupin products	No

### Regulatory information:

This product and its packaging comply with Swiss and European food law. Residues comply with the legal regulations currently in force. The product contains no residues of genetically modified material. The product has not been irradiated. This product specification serves as an overview and has been prepared to the best of our knowledge based on current information.

## Preparation & Serving Suggestions

**Thawing:** Ideally, thaw slowly (e.g. overnight) in the refrigerator.

**Seasoning/Marinating:** Marinate with oil and spices to taste and allow to absorb. Recipe recommendations below.

**Heating:**

- Pan-frying: Sear with a little oil over medium heat.
- Combi oven: Spread marinated cuts evenly on a baking tray and heat, ideally with steam. Guideline: 160°C / 10 minutes; adjust according to quantity, desired doneness and oven type

# BREWER'S

SWISS HIGH-FIBRE PROTEIN



VEGAN



UPCYCLED



HIGH PROTEIN



AMINO ACIDS




HIGH FIBRE



LOW FAT



IRON (FE)

Recipe recommendations		Description	Preparation	Spice blend
KEBAB		Classic kebab flavour, perfect for döner, dürüm, or as a topping on chips.	1000 g Brewer's Cuts 90 g vegetable oil (e.g. sunflower) 50 g spice blend	MANE Kebab
GREEK-GYROS		Refined with yoghurt (milk), ideal for fried vegan gyros with onions or gyros pita.	1000 g Brewer's Cuts 90 g vegetable oil (e.g. sunflower) 50 g spice blend	MANE Greek
VIETNAMESE		Asian note, ideal as a soup garnish (e.g. Vietnamese phở) or as a salad topping.	1000 g Brewer's Cuts 90 g vegetable oil (e.g. sunflower) 50 g spice blend	MANE Vietnamese






## Where brewing ends, nutrition begins!

Since 2024, Circular Food Solutions has been using Swiss brewer's **spent grains** – a valuable by-product of beer production – and transforming it into an innovative **ingredient with excellent nutritional values**. Rich in **plant protein, fibre and minerals**, the spent grains become part of a clever and sustainable circular economy: locally processed, resource-efficient, **full of flavour and functionality**.

**100% Swiss, 100% quality, 100% sustainable**

**Circular Food Solutions – Nutrition rethought!**

Mehr erfahren unter: [www.circular-food-solutions.com](http://www.circular-food-solutions.com)

	<p><b>Also discover our <a href="#">Frozen2Fresh Products</a>.</b> Quick to prepare &amp; full of flavour! Ideal for modern catering.</p>		
			
<a href="#">BREWER'S BOLOGNESE</a>	<a href="#">BREWER'S CHILI</a>	<a href="#">YELLOW BREWER'S CURRY</a>	<a href="#">BREWER'S RAGOUT</a>