



TREHA® USAGE CHART

There are so many ways to benefit from TREHA® in the professional kitchen! Once you're acquainted with this simple-to-use product, you'll love the endless culinary innovation it makes possible.

Here are a few helpful usage suggestions to get you started.

BREAD

Add TREHA® equivalent to 2% to 10% of the weight of flour



- Maintains moist and soft texture
- Low sweetness brings out the characteristic flavors of the bread's ingredients

RICE

When cooking the rice, add TREHA® equivalent to 2% of the weight of uncooked rice. Water is increased by around 5% of the usual quantity.



- Maintains softness and glossiness over and an extended time
- Suppresses the smell of rice bran and unpleasant odors that can arise when rice is kept warm

NOODLES / PASTA

Add TREHA® equivalent to 1% to 2% of the weight of flour



- Shortens cooking time and helps stop noodles from becoming overly soft after boiling
- Maintain moisture of fresh noodles

DUMPLINGS

Add TREHA® equivalent to 1% to 3% of the weight of flour



- Maintain moisture of dough

MEAT / FISH

Add TREHA® equivalent to 2% to the weight of meat or fish (sprinkle on the raw meat or add to the seasoning liquid)



- Suppresses unpleasant odors
- Maintain soft and moist texture of meat while cooking

CRUSTACEANS

Add TREHA® equivalent to 2.5% of the weight of cooking water



- With TREHA® added to the cooking water, the body turns a vivid color and the head does not easily darken
- Suppresses unpleasant odors and maintains a tender chewiness

SALAD

Cut the vegetables and soak for 30 minutes in water containing 3% TREHA®



- Helps stop vegetables going limp and preserves their crunchy texture, even over a long time
- Makes salad leaves crunchy, and suppresses browning

BLANCHED VEGETABLES

Add TREHA® equivalent to 2% to 3% the weight of the cooking water



- Vegetables finish up more vividly colored
- Keeps a moderate firmness

TOMATO SAUCES

Add TREHA® equivalent to 1.5% of the weight of all ingredients



- Brings out the flavor of tomatoes and mellows the taste
- The sauce finishes up with a beautiful color

BÉCHAMEL SAUCE

Add TREHA® equivalent to 3.5% of the weight of all ingredients



- The sauce finishes up nice and smooth and the milky flavor is enhanced
- Prevent dripping from sauce after freeze-thaw

MOCHI (Rice Cakes)

Add TREHA® equivalent to 10% of the weight of uncooked sticky rice



- Maintains softness

EGG DISHES

Add TREHA® equivalent to 3% of the weight of the egg



- Gives egg dishes a fine texture, and they finish up nice and fluffy
- Keeps moist texture even after a long time

PASTRY DOUGH (Pâte Brisée)

Add 5% of total weight



- Enhances flaky texture
- Maintains crispiness

LADYFINGERS (Pâte à Biscuit)

Replace 20% of sugar



- Stabilizes meringue
- Enhances light, airy texture
- Maintains softness even after a freeze-thaw cycle

SOUFFLÉ

Replace 30-40% of sugar in meringue



- Enhances airy texture
- Inhibits damage from freezing

POUND CAKE (Pâte à Cake)

Replace 15-20% of sugar



- Enhances soft and moist texture
- Inhibits water-fat separation during preparation
- Inhibits dryness

BAKED CHEESECAKE

Replace 20-40% of sugar



- Enhance smooth texture
- Enhances fresh cheese flavor

CRÊPE

Replace 30-40% of sugar



- Maintains moistness and softness
- Maintains freshly made texture and flavors even after a freeze-thaw cycle

WAFFLE

For a recipe with meringue, replace 30-50% of sugar. For a recipe without meringue replace 20% of sugar.



- Creates moist, yet light texture
- Enhances buttery flavors
- Enhances volume

GANACHE

Replace 20% of sugar



- Improves formability
- Inhibits shrinkage of fillings
- Improves flavor profile

VANILLA ICE CREAM

Replace sugar 15-40%



- Enhances “milky” notes

SORBET

Add 5-8% of the total weight



- Enhances fruit flavors
- Provides smooth texture that scoops easily
- Extends bowl life

CUSTARD CREAM (Crème Pâtissière)

Replace 40% of sugar



- Inhibits water release
- Provides a clean aftertaste
- Enhances “milky” notes
- Depending on application, TREHA[®] should be added in addition to sugar rather than replacing sugar. The cream should have 40% Brix when it is frozen

WHIPPED CREAM (Crème Chantilly)

6% sugar and 6% TREHA[®] of cream weight

(Japanese Patent 3362763: Manufacturing Cream Kind by FUJI OIL Co., LTD.)



- Inhibits water release
- Enhances “milky” notes
- Lowers sweetness
- Adds freezing stability

BUTTER CREAM (Crème au Beurre)

Replace 20% of sugar



- Inhibits fat release
- Maintains fresh butter flavor

JAM (Confiture)

Replace 20% of sugar



- Inhibits off-flavors
- Maintains fresh fruits flavors
- Enhances fruit colors

FRUIT COMPOTE

Replace 25-50% of sugar



- Maintains original shapes, fresh flavors and colors

FRUIT CHIPS

Soak in a 40-50% TREHA[®] solution



- Enhances crispiness
- Inhibits “weeping”
- Maintains fresh fruit flavors and colors

BUTTER COOKIES

Replace 30% of sugar



- Enhances flaky texture
- Maintains crispiness

The information provided herein is for customers in the food industry and/or food related industries. The food industry and/or food related industry customer is solely responsible for determining whether products are in compliance with applicable laws and other governmental enactments.

The information and all technical and other advice are based on Hayashibara's knowledge and experience. Performance of the products described herein should be verified by testing and carried out only by qualified experts. It is the sole responsibilities of the customer to carry out and arrange for such testing. However, Hayashibara assumes no liability for such information or advice, including the extent to which such information or advice may related to third party intellectual property rights. Hayashibara reserves the right to make any changes to information or advice at any time, without prior or subsequent notice.

Hayashibara disclaims all representations and warranties, whether express or implied, and shall have no liability for, merchantability of the product or its fitness for a particular purpose (even if Hayashibara is aware of such purpose), or otherwise. Hayashibara shall not be responsible for consequential, indirect or incidental damages (including loss of profits) or any kind. It is the customer's sole responsibility to follow all applicable laws, regulations, and rules of the use and arrange for inspection and testing of all products by qualified experts.

TREHA[®]

TREHA is a trademark of Hayashibara and a registered trademark of Hayashibara in Japan, the U.S. and other countries.