



Taste & Technology

Vegavo vegan chicken burger

Guidelines:

Recipe number:

17.003

Requirements as per guideline:

Starting material:

12.00 kg	Water for wheat texturate	
8.00 kg	Vegavo Wheat Texturate	3020100
54.00 kg	Ice water	
21.00 kg	Vegavo Chicken Style Compound	3078700
5.00 kg	Liq Vegetable Cream SG	1480300
<u>100.00 kg</u>		

Seasonings & additives:

Casings:

Processing procedure:

1. Soak the texturate in water for at least 20 minutes.
2. Mix the Vegavo compound for chicken with ice water in the cutter at 3 000 rpm.
3. Slowly add the vegetable cream and emulsify.
4. Add the texturate and mix in using the mixing setting, cutting briefly.
5. Portion into approx. 90 g portions using a vacuum filler and shape the portions into burgers.
6. Cook the portions at 80 °C and 100 % humidity until the product reaches a core temperature of 72 °C.
7. Allow to cool and coat as desired.

Recommended coatings.

Art. No. 1010101 Wet batter
Art. No. 868701 Yellow coating CL
Art. No. 2506900 Crunchy yellow spice crumbs
Lafiness marinades can also be used

Ingredients:

Potable water, WHEAT PROTEIN, rapeseed oil, starch, pea protein, thickening agent: E 461 methyl cellulose, WHEAT FLOUR, dietary fibres: pea fibres, table salt, sugar, spirit vinegar, palm fat, aroma

Nutritional values:

Calorific value KJ	579KJ
Sugar	0.9g
Calorific value Kcal	138Kcal
Protein	10.9g
Fat	5.4g
Sodium	0.7g
Saturated fatty acids	0.7g
Salt	1.8g
Carbohydrates	9.7g