



Taste & Technology

# Vegavo vegan chicken breast

## Guidelines:

## Recipe number:

17.002

## 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
100.00 kg		

## 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 100 g - 120 g portions using a vacuum filler and shape.
6. Cook the portions at 80 °C and 100 % humidity until the product reaches a core temperature of 72 °C.
7. Then cool and package.

## 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