



Taste & Technology

Vegavo vegan "Hot Pops" meatballs

Guidelines:

Recipe number:

VG20.208

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 the Jalapeno mix and mix in using the mixing setting, cutting briefly.
5. Shape the mix into balls of the desired size.
6. Coat the meatballs.
7. Following this package and freeze if required.

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>		

Recommended coatings.

Art. No. 1010101 Wet Batter
Art. No. 868701 Yellow Coating CL
Art. No. 2506900 Crunchy Yellow Spice Crumbs

Seasonings & additives:

1.70 kg	Jalapeno "Mix"	552300
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Ingredients:

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

Casings:

Nutritional values:

Calorific value KJ	588KJ
Sugar	1.4g
Calorific value Kcal	140Kcal
Protein	10.9g
Fat	5.4g
Sodium	0.7g
Saturated fatty acids	0.7g
Salt	1.8g
Carbohydrates	10.0g