



Taste & Technology

Vegavo vegan bolognese with vegan mince

Recipe number:

A17.002

Starting material:

52.20 kg Water
40.00 kg Vegavo Vegan Mince

Seasonings & additives:

7.80 kg Bolognese fix & fertig Seasoning Powder 952600

Processing procedure:

1. Mix the Bolognese Fix & Fertig with water.
150g / litre water
2. Fry the vegan mince and add it to the sauce.
4. Cook the sauce for 2 minutes.
5. Mix all the ingredients. Done!

Preparation:

Heat the sauce to at least 74°C before consumption.

EU Food Information Regulation:

Potable water, pea protein concentrate, tomato powder, rapeseed oil, vegetable fats (coconut fat, palm fat), table salt, modified starch, WHEAT FLOUR, thickening agent: (E 461 Methyl cellulose, E 412 Guar gum, E 415 Xanthan gum), spices, sugar, seasoning, vegetable concentrates (beetroot, beetroot concentrate), aroma, moderated spirit vinegar

Analysis:

Calorific value KJ	396KJ
Calorific value Kcal	95Kcal
Fat	5.1g
Saturated fatty acids	2.2g
Carbohydrates	5.3g
Sugar	2.0g
Protein	6.0g
Sodium	0.9g
Salt	2.3g