



Taste & Technology

Vegavo vegan Lyoner style cooked meat

Guidelines:

Recipe number:

11.2021

Processing procedure:

1. Add the water and ice to the cutter.
2. Smoothly cut Vegavo Funktion under a vacuum at 4 500 rpm.
3. Slowly pour in the oil and emulsify under a vacuum at 4 500 rpm.
4. Sprinkle in the seasoning compound and emulsify under a vacuum at 4 500 rpm again to a temperature of 15 °C.
5. Stuff into the relevant casings under a vacuum and cook at 90 ° until the product reaches a core temperature of 82 °C. Then rinse the product under water and cool.

Requirements as per guideline:

Starting material:

36.00 kg	Water	
30.00 kg	Ice	
21.00 kg	Rapeseed oil, refined	
13.00 kg	Vegavo Vegan Funktion	2800200
100.00 kg		

Seasonings & additives:

7.50 kg	Vegan Cooked Meat Seasoning Compound	2968200
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Casings:

Sterile Casing Cal. 90 with shrinkage

Ingredients:

Potable water, rapeseed oil, thickening agent: E 407 Carrageenan, E 425 Konjac, E 415 Xanthan gum), sunflower protein, dextrose, table salt, seasoning, starch, spices, natural aroma, glucose syrup, sweet potato concentrate, antioxidant: E 300 Ascorbic acid, acidifier: E 330 Ascorbic acid, colouring: E 160a Carotene

Nutritional values:

Calorific value KJ	922KJ
Sugar	2.5g
Calorific value Kcal	223Kcal
Protein	5.0g
Fat	19.6g
Sodium	1.1g
Saturated fatty acids	1.6g
Salt	2.7g
Carbohydrates	3.9g