



Taste & Technology

# Vegavo veganes chili con carne with vegan mince

## Recipe number:

A17.002

## Starting material:

48.35 kg	Water
11.10 kg	Kidney Beans, Drained
11.10 kg	Sweetcorn, Drained
22.20 kg	Vegavo Vegan Mince

## Seasonings & additives:

7.25 kg	Chili Con Carne fix & fertig	952800
	Seasoning Powder	

## Processing procedure:

1. Mix the Chili con Carne fix & fertig with water.
2. Fry the vegan mince and add it to the sauce.
3. Add the drained sweetcorn and kidney beans.
4. Cook the sauce for 2 minutes.
5. Mix all the ingredients

## Preparation:

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

## EU Food Information Regulation:

Potable water, kidney beans (red kidney beans, water, sugar, table salt, firming agent: Calcium chloride, antioxidant: Ascorbic acid), sweetcorn, water, pickled mushrooms (mushrooms, water, acidifier: E330, antioxidant: E 300) (pickled mushrooms (mushrooms, water, acidifier: E330, antioxidant: 300)), SOYA PROTEIN, coconut fat, WHEAT PROTEIN, table salt, modified starch, seasoning, tomato powder, rapeseed oil, sugar, WHEAT FLOUR, yeast extract, pea protein, emulsifier: E 461 Methyl cellulose, aroma, starch, beetroot juice concentrate, dietary fibres: bamboo fibres, thickening agent: (E 412 Guar gum, E 415 Xanthan gum), preservative: (E 202 Potassium sorbate, E 262 sodium acetates), smoke aroma, caramel

## Analysis:

Calorific value KJ	364KJ
Calorific value Kcal	87Kcal
Fat	3.4g
Carbohydrates	7.3g
Sugar	2.4g
Protein	5.5g
Salt	1.9g
Saturated fatty acids	2.1g
Sodium	0.7g