



Taste & Technology

Vegavo Vegan mince

Guidelines:

Recipe number:

17.008

Requirements as per guideline:

Starting material:

22.00 kg	+ Vegavo PeaTex	2827300
43.00 kg	Water for texturate	
6.00 kg	Liq Vegetable Cream SG	1480300
1.50 kg	Methyl Cellulose E 461	2448500
22.50 kg	Ice water for emulsion	
5.00 kg	Coconut Oil, Hardened	
<u>100.00 kg</u>		

Seasonings & additives:

0.50 kg	Liq Beetroot	1703700
0.30 kg	LIQ-WÜRZ PAPRIKA INTENSIVE 3 KG CAN	554000
0.80 kg	EVAPORATED SALT FINE 25 KG SACK	062600
0.50 kg	+ ERPU GOLD V	2110000
1.40 kg	Vegi Mince Seasoning	2807700

Casings:

Processing procedure:

With a mincer:

1. Rehydrate Vegavo Pea Tex with water, Liq beetroot and Liq Paprika intensive for approx. 30 mins. When doing so mix the texturate regularly to ensure even absorption of the water.
2. Mix the methyl cellulose (1480300), vegetable cream (2448500) and ice water to create an emulsion, add the vegetable cream first, temperature under 7 °C.
3. Mince the softened texturate on a 5 mm setting.
4. Mix all the ingredients until they bind.
5. Cool the mixture to approx. 0 °C and then mince on a 3 mm setting.

Without a mincer:

3. Use the cutter to cut all the ingredients to approx. 3-5 mm until they form an even mixture.
4. Cool the mixture to approx. 0 °C and then mince on a 3 mm setting.

Fry the vegan mince in a pan with a small amount of oil for approx. 5 minutes at a medium heat until it reaches the desired brownness. Vegan mince can be used in a similar to minced meat.

Ingredients:

Potable water, pea protein concentrate (yellow peas), rapeseed oil, vegetable fats (coconut fat, palm fat), thickening agent: (E 461 Methyl cellulose, E 415 Xanthan gum, E 412 guar gum), table salt, aroma, moderated spirit vinegar, beetroot juice concentrate

Nutritional values:

Calorific value KJ	752KJ
Sugar	0.6g
Calorific value Kcal	181Kcal
Protein	13.4g
Fat	12.2g
Sodium	0.8g
Saturated fatty acids	5.1g
Salt	1.9g
Carbohydrates	2.8g