Vegavo vegan Vienna sausage

Guidelines:	Recipe number:
	11.2022

Requirements as per guideline:

Starting material:

33.00 kg	Water	
33.00 kg	Ice	
21.00 kg	Rapeseed Oil, Refined	
13.00 kg	Vegavo Vegan Funktion	2800200
100.00 kg		

Seasonings & additives:

7.50 kg	Vegavo Vegan Cooked Meat Seasoning Compound	2968200
0.40 kg	Liq-Würz Sausage Seasoning R	673104
5.00 kg	+ Potato Starch	071300
1.60 kg	Methyl Cellulose E 461	2448500
0.10 kg	"Natural" Smoked Salt	1125400

Casings:

Cellulose Casing Cal. 20

Processing procedure:

1. Add the water and ice to the cutter.
2. Cut in the Vegan Funktion under a vacuum for 1 minute at 4 500 rpm.
3. Sprinkle in the methyl cellulose, potato starch and seasoning compound and cut in under a vacuum for 1 minute at 4 500 rpm.
4. Slowly pour in the oil and finely cut under a vacuum again at 4 500 rpm. Cutter end temperature: approx. 10°C
6. Cook the Vienna sausage at a chamber temperature of 90 °C until it reaches a core temperature of at least 82 °C. Following this, rinse under water as usual.

Ingredients:

Potable water, rapeseed oil, thickening agent: E 407 Carrageenan, E 425 Konjac, E 461 Methyl cellulose, E 415 Xanthan gum), potato starch, 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, smoke, colouring: E 160a Carotene

Nutritional values:

Protein	4.8g
Sodium	1.1g
Fat	18.4g
Salt	2.7g
Saturated fatty acids	1.4g
Calorific value Kcal	226Kcal
Carbohydrates	7.1g