



Geschmack & Technologie

Vegavo Mozzarella cheese vegan

German guideline:

Recipe number:
ER2104011

Processing sequence:

1. Add the water/ice to the cutter.
2. Add all dry ingredients to the cutter and cut under vacuum for approx. 2 minutes at 3600 rpm until smooth.
3. Add the oil and emulsify again under vacuum at 3600 rpm.
4. Fill the mixture into the relevant casings under vacuum.
5. Cook the vegan cheese at a chamber temperature of +90 °C to +85 °C in the core. Then cool and store in the cold store.

Requirement according to german guideline:

Raw material:

40.40 kg	Water, cold
15.00 kg	rapeseed oil
26.00 kg	Ice
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81.40 kg	

Spices & processing aids:

13.00 kg	Vegavo Aufschnitt (Basis Kichererbse)	3671300
0.60 kg	ERPU GOLD AC	2686800
5.00 kg	Vegavo Typ Mozzarella Käse Würzung vegan	4735700

casing:

Sterile casings with multiple shrinkage
Any calibre

Ingredients:

water, rapeseed oil, modified starch, thickening agent: (E 415 xanthan gum, E 410 locust bean gum), chickpea protein, pea protein, salt, dextrose, flavourings, acid: E 330 citric acid, preservative: E 260 acetic acid, glucose syrup, colouring agent: E 160a carotenes

Nutrition declaration:

energy value	1.111kJ
sugar	1,3g
energy value	267kcal
polyols	0,0g
fat	20,3g
protein	5,3g
saturates	1,5g
sodium	0,7g
carbohydrate	21,2g
salt	1,7g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.