



Geschmack & Technologie

Vegavo bacon meat component wheat base

German guideline:

Recipe number:

ER2400707

Requirement according to german guideline:

Raw material:

3.70 kg	water
1.20 kg	water
0.60 kg	Refined rapeseed oil
5.50 kg	

Spices & processing aids:

3.70 kg	Vegavo Base Wheat	4333000
0.80 kg	Vegavo Texturat Base Wheat	3020100
0.10 kg	Red Color	3028200

casing:

Processing sequence:

1: **Soak the texturate:** Soak the Vegavo Texturat Basis Wheat with the water for wheat texturate (30°C) for at least 30 minutes.

2: **Prepare the mass:** mix "Vegavo Cold Cut Basis Wheat CL" with the dye mixture (3028200).

Put 30°C warm water in the cutter and add the compound/texturate mixture.

Then add the oil to the mixture. Cut the mixture for about 8 minutes at a slow speed,

forming a sticky network. Cut in the soaked texturate for about 1 minute.

2: **Resting:** Let the mass rest for at least 45 minutes, covered with a sheet, at room temperature.

3: Forming and cooking:

Forming: Roll out a thin layer of the "wheat protein bacon fat component" and sandwich this twice

with the "wheat protein bacon meat component".

Cooking: At 90°C and 100% humidity for 60 minutes (variable depending on the height and thickness of the bacon).

In a sous vide bag: Alternatively, you can cook the bacon in a sous vide bag with Kulinavo free 957200 (3 g per kg of water) for about 40-90 minutes in a water bath at 90°C, depending on the thickness.

4: **Allow to cool:** Leave the pancetta to cool overnight in the refrigerator, covered or in the sous-vide bag.

5: **Cutting:** Cut thin slices from the piece of pancetta and marinate it with a Laf. marinade of your choice.

Frying pan: fry in a little oil over a high heat for about 2 minutes on each side

Grill: grill for about 2 minutes on each side

Ingredients:

water, GLUTEN, rapeseed oil, WHEAT PROTEIN, chickpeas, pea protein, spices, yeast extract, salt, colouring agent: (E 163 anthocyanins, E 172 iron oxide, E 160a carotenes)

Nutrition declaration:

calorific value kJ	940KJ
sugar	0,9g
calorific value kcal	224Kcal
polyols	0,0g
fat	7,8g
protein	30,5g
saturates	0,8g
sodium	0,3g
carbohydrate	7,3g
salt	0,6g

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.



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