



Burger vegan, Komplettmischung ready to mix

German guideline:

Recipe number:

ER2103736
11.2039

Processing sequence:

1. Mix ice water with complete mixture for burgers.
2. Leave mixture to swell in cold storage for 30 minutes.
3. Form patties (e.g. 100 g).
4. Pre-cook burgers at 60% humidity and 100 °C to 83 °C in the core. Warm in pan over medium heat before eating.
5. Burgers can also be fried directly in the pan from the raw mixture.

Requirement according to german guideline:

Raw material:

2.00 kg Eiswasser
2.00 kg

Spices & processing aids:

1.00 kg Vegavo Burger ready to mix 3335500
Komplett

Ingredients:

water 66.7 %, pea protein, maize grit, semolina (rice), spices, thickening agent: E 461 methyl cellulose, sunflower protein, salt, rapeseed oil, caramel, beetroot powder, sugar, flavourings, smoked salt (salt, smoke)

casing:

Nutrition declaration:

energy value	496KJ
sugar	2,1g
energy value	118Kcal
protein	12,9g
fat	2,3g
sodium	0,7g
saturates	0,4g
salt	1,7g
carbohydrate	9,4g

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