



Geschmack & Technologie

Vegavo Bratwurst vegan auf Basis von Weizeneiweiß

German guideline:

Recipe number:

ER2104045
11.2058

Requirement according to german guideline:

Raw material:

3.00 kg	Wasser für Texturat
29.10 kg	water
32.00 kg	Eis
12.00 kg	Rapsöl, raffiniert
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76.10 kg	

Spices & processing aids:

4.00 kg	Texturiertes Erbsenprotein VLOG	3335300
16.50 kg	Vegavo Vegan Funktion für Bratwurst Weizen	3552200
0.60 kg	ERPU Gold DV	2110000
3.40 kg	Vegavo Bratwurst vegan Klassik	3478100

casing:

Schäldarm

Processing sequence:

1. Soak the pea texture in water for at least 30 min.
2. Ice water with Vegavo Vegan function for sausage. Evenly in the vacuum cutter at 3600 rpm. under vacuum.
3. At -1 to 0°C, add the rapeseed oil and mix under vacuum at 3600 rpm. emulsify at 3600 rpm. 4.
4. Sprinkle in the spice compound for bratwurst and ERPU DV. into the mixture.
5. Close the lid and chop under vacuum at 3600 rpm. 6.
6. The mass should not become warmer than 8 °C.
7. Fill the mass via the vacuum filler into the appropriate appropriate casings.

Dry lightly to form its own skin.

Cook at 90°C in the chamber to 85°C in the core.

Approx. 2 minutes per millimeter of caliber.

Ingredients:

water, rapeseed oil, GLUTEN, thickening agent: (E 407 carrageenan, E 461 methyl cellulose, E 425 konjac), pea protein, salt, starch, spices, brandy vinegar or milded vinegar powder, dextrose, natural flavourings, maltodextrin, sugar

Nutrition declaration:

energy value	749KJ
sugar	0,7g
energy value	181Kcal
protein	11,1g
fat	12,9g
sodium	1,0g
saturates	1,1g
salt	2,4g
carbohydrate	2,9g



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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.