



Veganer Aufschnitt Kichererbse

German guideline:

Recipe number:

ER2200793
11.2068

Processing sequence:

1. Put the water and ice into the cutter.
2. Vegan function, spice compound and ham sausage seasoning under vacuum at 3000 rpm to 1°C emulsify.
3. Pour in the oil and emulsify again under vacuum at 3000 rp. Cutter until approx 8 to 12 °C.
4. Transfer the vegan sausage meat into sterile casings and cook at 90 °C in the kettle until the core reaches 85 °C or 4 min per mm caliber.
5. Then cool.

Requirement according to german guideline:

Raw material:

47.60 kg	Wasser kalt
20.00 kg	Eis
15.00 kg	Rapsöl, raffiniert
<hr/>	
82.60 kg	

Spices & processing aids:

13.00 kg	Vegavo Funktion Kichererbse vegan	3671300
4.40 kg	Vegavo Aufschnitt Würzung und Farbe vegan	3671400
0.20 kg	+ Kulinavo Free Typ Würze	287400

casing:

Sterildarm Kal.: 50 mit 5-fachen Rückschrumpf

Ingredients:

water, rapeseed oil, chickpea protein, thickening agent: (E 407 carrageenan, E 425 konjac, E 410 locust bean gum), starch, salt, citrus fibre, Inulin, hydrolysed vegetable protein, spices, dextrose, maltodextrin, natural flavourings, radish concentrate, acid: E 330 citric acid

Nutrition declaration:

energy value	721KJ
sugar	0,8g
energy value	175Kcal
protein	2,5g
fat	15,5g
sodium	0,8g
saturates	1,3g
salt	2,0g
carbohydrate	4,1g

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.