



# Vegavo Aufschnitt Typ Lyoner vegan

## German guideline:

## Recipe number:

ER2200184  
11.2062

## Processing sequence:

1. Put the water and ice in the vacuum cutter.
2. Cutter Vegavo Vegan Funktion and Vegavo Seasoning with color under vacuum for 1 min. at 3000 rpm until the mass has a temperature of approx. 1 °C.
3. Run in the oil and emulsify again under vacuum at 3000 rpm. At the end, the mass should have a temperature of 8 to 12 °C.
4. Fill the vegan sausage meat into sterile casings via a vacuum filler into sterile casings and cook at 90 °C in the kettle or in the chamber until the core reaches 85 °C.

## Requirement according to german guideline:

### Raw material:

47.10 kg	water
20.00 kg	Eis
15.00 kg	rapeseed oil
82.10 kg	

**Cooking time approx 3 min per millimeter caliber of the intestine.**

### Spices & processing aids:

13.00 kg	Vegavo Vegan Funktion Cold Cut	3614100
4.40 kg	Vegavo Aufschnitt Würzung und Farbe vegan	3671400
0.50 kg	+ ERPU GOLD DV halal VLOG	2110000

### Ingredients:

water, rapeseed oil, sunflower protein, thickening agent: (E 407 carrageenan, E 425 konjac, E 410 locust bean gum), starch, salt, citrus fibre, Inulin, hydrolysed vegetable protein, spices, dextrose, brandy vinegar or milded vinegar powder, natural flavourings, radish concentrate

### casing:

Sterildarm mit mehrfachem Rückschrumpf

### Nutrition declaration:

energy value	722KJ
sugar	1,0g
energy value	175Kcal
protein	2,6g
fat	15,7g
sodium	0,9g
saturates	1,3g
salt	2,3g
carbohydrate	3,6g

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