## Vegavo Aufschnitt vegan

| German guideline: $\quad \begin{aligned} & \text { Recipe nu } \\ & \text { PR2100003 } \\ & 11.2035\end{aligned}$ | Recipe number: PR2100003 <br> 11.2035 |
| :---: | :---: |
| Requirement according to german guideline: |  |
| Raw material: |  |
| Wasser kalt |  |
| Eis ${ }_{\text {rapeseed oil }}$ |  |
|  |  |
| 87.00 kg |  |
| Spices \& processing aids: |  |
| 13.00 kg Vegavo Vegan Funktion | 2800200 |
| 7.00 kg Vegavo Gewürzcompound f.veganen Aufschnitt | 2968200 |
| 0.30 kg Süßkartoffelpulver | 2729701 |
| 0.35 kg PERFEKT E407 CARRAGEENAN | 071500 |
| casing: |  |
| Sterildärme Kal. 90 + mit Rückschrumpfung |  |

## Processing sequence:

1. Put the water and ice into the cutter.
2. Cutter vegavo vegan function under vacuum at $4,500 \mathrm{rpm}$ until the mass has reached a temperature of $1^{\circ} \mathrm{C}$.
3. Add the oil and chop under vacuum under vacuum at 4,500 rpm.
4. Sprinkle in the spice compound, carrageenan and sweet potato powder and emulsify under vacuum at 4,500 rpm to a temperature of $10-12{ }^{\circ} \mathrm{C}$.
5. Fill into the respective casings under vacuum.

Cook at $90^{\circ} \mathrm{C}$ to a core temperature of $85^{\circ} \mathrm{C}$.
Or cook for 3 minutes per mm caliber in the kettle or 4 minutes per mm caliber in the chamber.
Then shower and allow to cool overnight.
Ingredients:
water, rapeseed oil, thickening agent: (E 407 carrageenan, E 415 xanthan gum, E 425 konjac), sunflower protein, dextrose, starch, salt, hydrolysed vegetable protein, spices, antioxidant: E 300 ascorbic acid, natural flavourings, sweet potato concentrate, acid: E 330 citric acid, colouring agent: E 160a carotenes

| Nutrition declaration: |  |
| :--- | :--- |
| energy value | 923 KJ |
| sugar | $2,4 \mathrm{~g}$ |
| energy value | 224 Kcal |
| protein | $5,0 \mathrm{~g}$ |
| fat | $19,6 \mathrm{~g}$ |
| sodium | $1,0 \mathrm{~g}$ |
| saturates | $1,5 \mathrm{~g}$ |
| salt | $2,6 \mathrm{~g}$ |
| carbohydrate | $4,0 \mathrm{~g}$ |

