

Vegavo Aufschnitt vegan

German guideline:

Recipe number: PR2100003 11.2035

Requirement according to german guideline:

Raw material:

 36.00 kg
 Wasser kalt

 30.00 kg
 Eis

 21.00 kg
 rapeseed oil

 87.00 kg
 Factorial

Spices & processing aids:

	1 0	
3.00 kg	Vegavo Vegan Funktion	2800200
7.00 kg	Vegavo Gewürzcompound	2968200
	f.veganen Aufschnitt	
0.30 kg	Süßkartoffelpulver	2729701
0.35 kg	PERFEKT E407 CARRAGEENAN	071500
	7.00 kg 0.30 kg	f.veganen Aufschnitt D.30 kg Süßkartoffelpulver

casing:

Sterildärme Kal. 90 + mit Rückschrumpfung

Processing sequence:

 Put the water and ice into the cutter.
 Cutter vegavo vegan function under vacuum at 4,500 rpm until the mass has reached a temperature of 1 °C.
 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 °C.

5. Fill into the respective casings under vacuum.

Cook at 90 °C to a core temperature of 85 °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 sugar	923KJ 2,4g
energy value	224Kcal
protein	5,0g
fat	19,6g
sodium	1,0g
saturates	1,5g
salt	2,6g
carbohydrate	4,0g

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.