



Geschmack & Technologie

Vegavo Bratwurst fein vegan

German guideline:

Recipe number:

ER2007413
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Processing sequence:

1. Put the water and ice in the cutter.
2. Cutter vegan function under vacuum for 1 minute at 4,500 rpm.
3. Slowly add the oil and churn again under vacuum at 4,500 rpm.
4. Sprinkle in the spice compound, cutter under vacuum at 4,500 rpm until smooth. Temperature max. 8 °C.
5. Finally fold in the texturate and vacuum again, cut if necessary.
6. Fill into the respective casings under vacuum.

Requirement according to german guideline:

Raw material:

15.00 kg	Wasser, kalt
34.10 kg	Eis
18.00 kg	Rapsöl, raffiniert
10.00 kg	Wasser kalt z.einweichen des Texturates
77.10 kg	

Dry the sausage at a temperature of +60 °C for min. 25 minutes.
Cook at a chamber temperature of 90 °C to a core temperature of 85 °C.

Then shower as usual.

Spices & processing aids:

8.60 kg	Vegavo Vegan Funktion	2800200
9.30 kg	Compound für veg. Bratwurst klassisch	3052400
5.00 kg	Vegavo PeaTex	2827300

Grill the vegan sausages on the grill or in a pan over medium heat on all sides until they get a good browning.

casing:

Schäldarm Kal. 26

Ingredients:

water, rapeseed oil, thickening agent: (E 407 carrageenan, E 425 konjac, E 461 methyl cellulose, E 415 xanthan gum), pea protein concentrate (yellow peas), starch, sunflower protein, salt, hydrolysed vegetable protein, dextrose, spices, flavourings, herbs, antioxidant: E 300 ascorbic acid

Nutrition declaration:

energy value	929KJ
sugar	1,5g
energy value	225Kcal
protein	6,7g
fat	18,5g
sodium	1,0g
saturates	1,5g
salt	2,5g
carbohydrate	5,1g

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.