



Vegavo Chickenburger vegan

German guideline:

Recipe number:

ER2007374
17.003

Processing sequence:

1. Soak the texturate in water for at least 20 minutes.
2. Mix the Vegavo Compound for Chicken with ice water in the cutter at 3000 rpm.
3. Add the pflanzencream and emulsify.
4. Add the texturate and mix in at the mixing speed and cut briefly.
5. Portion to approx 90 g via the vacuum filler and form the portions as a patty.
6. Cook the portions at 100 °C and 80 % humidity to 83 °C core temperature.
7. Then cool and bread as desired.

Requirement according to german guideline:

Raw material:

54.00 kg	Eiswasser
12.00 kg	Wasser f. Weizentexturat
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66.00 kg	

Spices & processing aids:

21.00 kg	Vegavo Compound Typ Hähnchen	3078700
8.00 kg	Vegavo Weizentexturat	3020100
5.00 kg	Liq-Pflanzencreme SG	1480300

Recommended breadings:

Art. 1010101 Nasspanade
Art. 868701 Panadae gelb CL
Art. 2506900 Knusperpanade gelb

casing:

Ingredients:

water, WHEAT PROTEIN, rapeseed oil, starch, pea protein, WHEAT FLOUR, fibres: pea fiber, thickening agent: E 461 methyl cellulose, salt, sugar, brandy vinegar, rapeseed oil (fully hydrogenated), flavourings

Nutrition declaration:

energy value	579KJ
sugar	0,9g
energy value	138Kcal
protein	10,9g
fat	5,4g
sodium	0,7g
saturates	0,7g
salt	1,8g
carbohydrate	9,7g

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.