



# Vegavo Hähnchenbrust, Nuggets und Jalapenoballs vegan

## German guideline:

## Recipe number:

ER2200363  
17.002

## Requirement according to german guideline:

## Raw material:

12.00 kg	Wasser f. Weizentexturat
54.00 kg	Eiswasser
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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

## casing:

## 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. Slowly add the pflanzencream and emulsify.
4. Add the texturate and mix in at the mixing speed and cut briefly.
  - For jalapenoballs, remove some mass and add 15g/Kg. 552300 Jalapenomix.
5. Portion over vacuum filler and shape.
  - Chicken breast approx 90-110g
  - Nuggets approx 20-25g
  - Jalapenoballs approx 15-20g
6. Cook the portions at 100 °C and 90 % humidity to 83 °C core temperature.
7. Then leave to cool and pack.

## Recommended breadings:

Art. 1010101 Nasspanade  
Art. 868701 Panadae gelb CL  
Art. 2506900 Knusperpanade gelb  
It is also possible to use our Lafiness marinades.

## Ingredients:

water, GLUTEN, WHEAT PROTEIN, rapeseed oil, starch, WHEAT FLOUR, pea protein, 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



**Geschmack & Technologie**

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