



Vegavo Steak Vegan Typ Rind

German guideline:

Recipe number:

ER2007405
11.2025

Requirement according to german guideline:

Raw material:

17.00 kg	Wasser für Weizentexturat
46.00 kg	Eiswasser
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63.00 kg	

Spices & processing aids:

8.00 kg	Vegavo Weizentexturat	3020100
0.50 kg	Rote Beete Pulver extra	070000
0.30 kg	Instant-Karamel	922200
24.00 kg	Vegavo Steak Typ Rind	3078800
5.00 kg	Liq-Pflanzencreme SG	1480300

casing:

Processing sequence:

1. Mix water for texturate with 5 g beet powder and 3 g instant caramel per kg final product. This serves to color the texturate.
2. Soak the texturate in colored water for at least 20 minutes.
3. Cut the Vegavo type beef with ice water in the cutter in the second cutting pass.
4. Add Liq pflanzencream and chop under.
5. Add texturate and mix in on a low knife setting and mince slightly.
6. Portion mass (100-130 g) and shape into steak form.

Sear or grill the vegan steaks on both sides for 5 minutes each over medium heat.

Use of different Lafiness marinades possible or sprinkle with Kentucky Steak Pepper free Art. 298200.

Ingredients:

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

Nutrition declaration:

energy value	635KJ
sugar	1,9g
energy value	151Kcal
protein	13,3g
fat	5,6g
sodium	0,9g
saturates	0,7g
salt	2,2g
carbohydrate	9,9g

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.