



Geschmack & Technologie

Vegavo Streichcreme Typ Leberwurst vegan

German guideline:

Recipe number:

ER2007368
17.001

Processing sequence:

1. Put the water, the complete mixture into the cutter. Mix well at 3,000 rpm.
2. Run in the oil and emulsify again at 3,000 rpm.
3. Pour the product into the concerned casings and cook at 90°C to a core temperature of 85°C.
4. Shower the product and then store it in cold storage.

Requirement according to german guideline:

Raw material:

| | |
|----------|--------------------|
| 18.00 kg | Rapsöl, raffiniert |
| 59.00 kg | Wasser kalt |
| <hr/> | |
| 77.00 kg | |

Ingredients:

water, rapeseed oil, starch, modified starch, fibres: (Inulin, pea fiber), pea protein, stabilizer: E 460 cellulose, salt, flavourings, sugar, maltodextrin, thickening agent: E 407 carrageenan, spices, flavour enhancer: E 621 monosodium glutamate, colouring agent: (E 163 anthocyanins, E 172 iron oxide, E 160a carotenes)

Spices & processing aids:

| | | |
|----------|-----------------------------|---------|
| 23.00 kg | Komplettmischung Leberwurst | 3044800 |
| | Vegan | |
| 0.40 kg | PERFEKT E407 CARRAGEENAN | 071500 |

Nutrition declaration:

| | |
|--------------|---------|
| energy value | 950KJ |
| sugar | 1,1g |
| energy value | 229Kcal |
| protein | 2,8g |
| fat | 18,1g |
| sodium | 0,9g |
| saturates | 1,4g |
| salt | 2,1g |
| carbohydrate | 11,4g |

casing:

Sterildarm Kal. 43
aber verschiedene Kaliber möglich

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