



Vegavo Vegane Burgerpatties

German guideline:

Recipe number:

ER2000813
17.005

Processing sequence:

With mincer:

1. Mince onions to 2-3 mm.
2. Mix Vegavo Pea Tex (2827300) with water and Liq Beetroot (1703700) for at least 30 minutes. Mix the texturate regularly, to ensure that the texturate absorbs the water evenly.
3. Emulsion of methyl cellulose (2448500), Plant cream (1480300) and ice water, Put the plant cream in front of it, temperature should be below 7 °C.
4. Roll the soaked texturate to 5 mm.
5. To the texturate add the onions, emulsion, coconut fat and Liq beet mixture. Mix everything well.
6. Add Compound for Burgers (2880900) and mix.
7. Form patties and refrigerate overnight.

Requirement according to german guideline:

Raw material:

5.00 kg	Zwiebel TK
33.00 kg	Wasser für Texturat
25.90 kg	Eiswasser für Emulsion
6.80 kg	Kokosfett gehärtet
70.70 kg	

Spices & processing aids:

20.70 kg	+ Vegavo PeaTex	2827300
6.80 kg	Liq-Pflanzencreme SG	1480300
1.80 kg	Methylcellulose E 461	2448500
0.70 kg	Liq Rote Beete	1703700
16.00 kg	+ Vegavo Compound für Burger	2880900

Without mincer:

4. Emulsion, soaked texturate, onions and Add coconut fat and Liq beet mixture. Mix everything well.
5. Add Compound for Burgers (2880900) and mix. Form patties and refrigerate overnight.

casing:

In the pan / on the grill:

Sear patties for about 3 minutes, depending on desired browning, on each side over medium heat.

Ingredients:

water, Erbsenproteinkonzent, WHEAT PROTEIN, vegetable fats (coconut oil, rapeseed oil (fully hydrogenated)), rapeseed oil, onion, beetroot juice concentrate, pea protein, thickening agent: E 461 methyl cellulose, acid: E 330 citric acid, spices, salt, stabilizer: transglutaminase (SOYA, maltodextrin, transglutaminase), milded vinegar powder, flavourings, smoked salt (salt, smoke)

Nutrition declaration:

energy value	913KJ
sugar	1,6g
energy value	219Kcal
protein	19,2g
fat	13,1g
sodium	0,6g
saturates	6,1g
salt	1,6g
carbohydrate	4,4g

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