



Vegavo Veganer Leberkäse

German guideline:

Recipe number:

ER2007359
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Processing sequence:

1. Put the water and ice in the cutter.
2. Cutter vegan function under vacuum for 1 minute at 4,500 rpm.
3. Slurry the methylcellulose in a little oil. Then run it into the cutter. Put the Potato starch and the spice compound inside and chop for 1 minute at 4,500 rpm under vacuum.
4. At 1 to 4 °C, allow the oil to run in and cutter again under vacuum at 4,500 rpm until 10 °C.
5. Fill the mass into appropriate molds under vacuum.
6. Cook in the oven at 100 °C and 80 % humidity to 85 °C in the core.
7. Then bake at 140 °C to the desired browning.

Requirement according to german guideline:

Raw material:

33.00 kg	water
33.00 kg	Eis
21.00 kg	Rapsöl, raffiniert
13.00 kg	Vegavo Vegan Funktion
<u>100.00 kg</u>	

Spices & processing aids:

7.50 kg	Vegavo Gewürzcompound f.vegane Aufschnitt	2968200
0.40 kg	Liq-Würz Würstwürze	673104
5.00 kg	+ Kartoffelstärke 25 kg	071300
1.60 kg	Methylcellulose E 461	2448500
0.10 kg	Rauchsalz "natürlich"	1125400

Ingredients:

water, rapeseed oil, thickening agent: (E 407 carrageenan, E 425 konjac, E 461 methyl cellulose, E 415 xanthan gum), potato starch, sunflower protein, dextrose, salt, hydrolysed vegetable protein, starch, spices, natural flavourings, glucose syrup, sweet potato concentrate, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid, smoke, colouring agent: E 160a carotenes

casing:

Nutrition declaration:

protein	4,8g
sodium	1,1g
fat	18,4g
salt	2,7g
saturates	1,4g
energy value	227Kcal
carbohydrate	7,1g
sugar	2,3g
energy value	937KJ

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