



Vegavo vegane Bällchen "Hot Pops"

German guideline:

Recipe number:

ER2009098
VG20.208

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 Texturat and the Jalapeno mix in the mixing process in the blender and cut briefly.
5. Form mass into balls according to desired size, pre-cook according to the manufacturing process.
6. Bread the balls.
7. Then pack and freeze if necessary.

Requirement according to german guideline:

Raw material:

12.00 kg	Wasser f. Weizentexturat
54.00 kg	Eiswasser
66.00 kg	

Spices & processing aids:

8.00 kg	Vegavo Weizentexturat	3020100
21.00 kg	Vegavo Compound Typ Hähnchen	3078700
1.70 kg	Jalapeno "Mix"	552300
5.00 kg	Liq-Pflanzencreme SG	1480300

casing:

Recommended breadings:

Art. 1010101 Nasspanade
Art. 868701 Panadae gelb CL
Art: 2506900 Knusperpanade gelb

Ingredients:

water, WHEAT PROTEIN, rapeseed oil, starch, WHEAT FLOUR, pea protein, fibres: pea fiber, thickening agent: E 461 methyl cellulose, jalapeños, salt, sugar, brandy vinegar, herbs, rapeseed oil (fully hydrogenated), flavourings

Nutrition declaration:

energy value	588KJ
sugar	1,4g
energy value	140Kcal
protein	10,9g
fat	5,4g
sodium	0,7g
saturates	0,7g
salt	1,8g
carbohydrate	10,0g

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