



Vegavo veganer Aufschnitt Art Lyoner

German guideline:

Recipe number:

ER2007240
11.2021

Processing sequence:

1. Put the water and ice in the cutter.
2. Vegavo function under vacuum at 4,500 rpm until smooth.
3. Slowly run in the oil and emulsify under vacuum at 4,500 rpm.
4. Sprinkle in the spice compound and mix under vacuum, 4,500 rpm to a temperature of 15 °C.
5. Fill into the respective casings, under vacuum and cook at 90°C to a core temperature of 85 °C.
Then shower and cool.

Requirement according to german guideline:

Raw material:

36.00 kg	water
30.00 kg	Eis
21.00 kg	Rapsöl, raffiniert
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87.00 kg	

Spices & processing aids:

13.00 kg	Vegavo Vegan Funktion	2800200
7.50 kg	Vegavo Gewürzcompound f.veganen Aufschnitt	2968200
0.40 kg	ERPU GOLD AC	2686800

casing:

Sterildarm Kal. 90+
mit Rückschrumpfung

Ingredients:

water, rapeseed oil, thickening agent: (E 407 carrageenan, E 415 xanthan gum, E 425 konjac), sunflower protein, dextrose, salt, hydrolysed vegetable protein, starch, spices, natural flavourings, glucose syrup, sweet potato concentrate, antioxidant: E 300 ascorbic acid, acidity regulator: E 262 sodium acetates, acid: E 330 citric acid, colouring agent: E 160a carotenes

Nutrition declaration:

energy value	923KJ
sugar	2,5g
energy value	224Kcal
protein	5,0g
fat	19,7g
sodium	1,1g
saturates	1,6g
salt	2,7g
carbohydrate	3,9g

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.