



# Wiener vegan

## German guideline:

## Recipe number:

ER2200491  
11.2087

## Processing sequence:

1. Put water and ice into the cutter.
2. Methylcellulose and Vegan Function, the spice compound, ERPU DV and Bratarom and chop at 3000 rpm under vacuum to a temperature of approx 1 °C.
3. Add the oil and continue to chop under vacuum at 3000 rpm until a temperature of approx of 8 °C is reached.
4. Fill the mass via the vacuum filler into skins.

## Requirement according to german guideline:

### Raw material:

40.60 kg	water
25.00 kg	Eis
15.00 kg	Rapsöl, raffiniert
<u>80.60 kg</u>	

Cook the sausages at 90 °C to a core temperature of 85 °C.  
Shower for 5-10 minutes.  
Then cool in cold storage.

### Spices & processing aids:

13.00 kg	Vegavo Funktion Kichererbse vegan	3671300
4.40 kg	Vegavo Aufschnitt Würzung und Farbe vegan	3671400
1.00 kg	Methylcellulose E 461	2448500
0.60 kg	+ ERPU GOLD DV halal VLOG	2110000
0.40 kg	Liq Würz Bratarom o. Glutamat 3 kg	828401

### Ingredients:

water, rapeseed oil, thickening agent: (E 407 carrageenan, E 461 methyl cellulose, E 425 konjac, E 410 locust bean gum, E 415 xanthan gum, E 412 guar gum), chickpea protein, starch, salt, citrus fibre, Inulin, hydrolysed vegetable protein, spices, brandy vinegar or milded vinegar powder, dextrose, natural flavourings, radish concentrate, water, anti-caking agent: E 471 mono-and diglycerides of fatty acids, acidity regulator: E 325 sodium lactate

### casing:

Schäldärme

### Nutrition declaration:

energy value	733KJ
sugar	0,8g
energy value	178Kcal
protein	2,5g
fat	15,6g
sodium	1,0g
saturates	1,3g
salt	2,4g
carbohydrate	4,1g

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