Creating Deliciouss Alternatives



Flexitarian, vegetarian, vegan or what?

There are many ways in which your customers can follow a plant-based or meat-reduced diet and it is evolving all the time.

Vegetarianism - In general, a diet where the consumption of meat is avoided. There are many forms and a distinction can be made using the following terms:

Ovo-Lacto Vegetarians abstain from eating fish and meat as well as products derived from slaughtered animals such as gelatine. The consumption of foods from live animals such as honey, milk, milk products and eggs is however acceptable.

Lacto-Vegetarians abstain from eating meat, fish and eggs. However, diary products and honey are consumed.

Ovo-Vegetarians avoid milk, dairy products, meat and fish but eggs and honey are consumed.

Vegans completely reject animal products and products derived from animals. No ingredients or materials of animal origin, such as eggs, milk, milk components (e.g. lactose), honey, meat, fish, gelatine and their products such as cheese, and no animal by-products, including silk and dyes from insects are accepted.

Flexitarians are conscious of their diet and may restrict the consumption of meat. Meat alternatives and supplements are of interest to this sector.

The reasons for a lifestyle that excludes or at least significantly reduces the consumption of animal products are diverse. They range from ethical reasons (based on animal welfare), to environmental protection with a focus on reducing the carbon footprint, and there may also be personal, health related influences.



PUMPKIN STEAK

Lafiness Herb Butter Marinade without glutamate, art. no. 812050 (for 4 kg bucket), art. no. 812001 (for 250 g bag)





AVO Wet Panade Special Liquid, art. no. 1010101 (1.7 kg bottle) crispy panade yellow, art. no. 2506900 (1 kg bag)

For the naming of vegetarian or vegan specialities, please take into account the requirements of the relevant guiding principles.

JUICY VEGETABLE STEAKS





CAULIFLOWER STEAK (marinated)

Lafiness Bosporus Marinade, art. no. 818750 (4 kg bucket), art. no. 818701 (250 g bag)



CREATIVE VEGETABLE IDEAS





CAULIFLOWER PAN

Cauliflower rice with Lafiness Bangkok Marinade, art. no. 1072700 (4 kg bucket), art. no. 1072701 (250 g bag)

ROAST VEGETABLES

Mushrooms, yellow carrots, spring onions and truffles with Lafiness Premium Truffle Marinade, art. no. 820150 (4 kg bucket), art. no. 820101 (250 g bag)

OVEN VEGETABLES (garlic)

Brussels sprouts, sweet potatoes and garlic with Lafiness Garlic Free Marinade, art. no. 562850 (4 kg bucket), art. no. 562801 (250 g bag)





OVEN VEGETABLES (rosemary)

Courgettes, potatoes, peppers and tomatoes with Lafiness Rosemary Free Marinade, art. no. 558350 (4 kg bucket), art. no. 558302 (250 g bag)

CRISPY VEGETABLES



AVO Wet Panade Special Liquid, art. no. 1010101 (1.7 kg bottle), crispy panade yellow, art. no. 2506900 (1 kg bag)



BREADED BROCCOLI FLORETS

AVO Wet Panade Special Liquid, art. no. 1010101 (1.7 kg bottle) crispy panade Curry ready to use, art. no. 2507000 (1 kg bag)



AVO Wet Panade Special Liquid, art. no. 1010101 (1.7 kg bottle), crispy panade Colourful ready to use, art. no. 2507200 (1 kg bag)

There are no limits with our AVO Grilled Cheese Compound! Transform many varieties of baked and pan-fried cheeses into a flavoursome and visually appealing speciality.

The compound not only allows preparation on the grill or in the pan, but even in a hot air fryer. The cheese maintains its shape whether it's a medallion or a stick.

In combination with our marinades, sauces and seasoning panades the possibilities are endless for sophisticated and unusual grilled and pan-fried cheese creations.

Grilled Cheese Compound art. no. 2507300, 1 kg bag



TIP

Ring the changes with King the changes with different types of cheese as well as Peppadew®, Riack Arad Dappar Black Aged Pepper, truffles etc. to elevate the taste!

VEGETARIAN AND VEGAN ALTERNATIVES TO MEAT

Alternative proteins from AVO

At AVO, we only use vegetable proteins from peas, sunflowers, wheat and broad beans. Soya proteins are only used at the customer's request. We try to avoid soya as far as possible.

Pea protein:

- functional as a powder, good dispersion and stability properties
- high lysine, arginine and iron content
- regionally available and easy to obtain
- no allergens
- texturate neutral in taste

Sunflower protein:

- functional as a powder, good dispersion and stability properties
- Found in Europe and generally available
- No allergens
- light-coloured powder with neutral to nutty taste

Wheat protein:

- glutinous properties determine texture
- found in Europe and generally available
- familiar taste, neutral
- light-coloured powder or texturate

Broad bean protein:

- good texture
- regionally available and easy to obtain (state subsidies for broad bean cultivation
- no allergens
- good alternative to pea protein

With VEGAVO ready to mix Complete Compounds, success is instant!



Super quick to prepare: add double the amount of ice water, mix, leave chilled for 30 minutes to hydrate and process further as desired.



VEGAVO HACK







Production videos II scan



Vegavo Hack ready to mix Complete, art. no. 3335400, 1 kg bag

BURGERS & FRIKADELLES



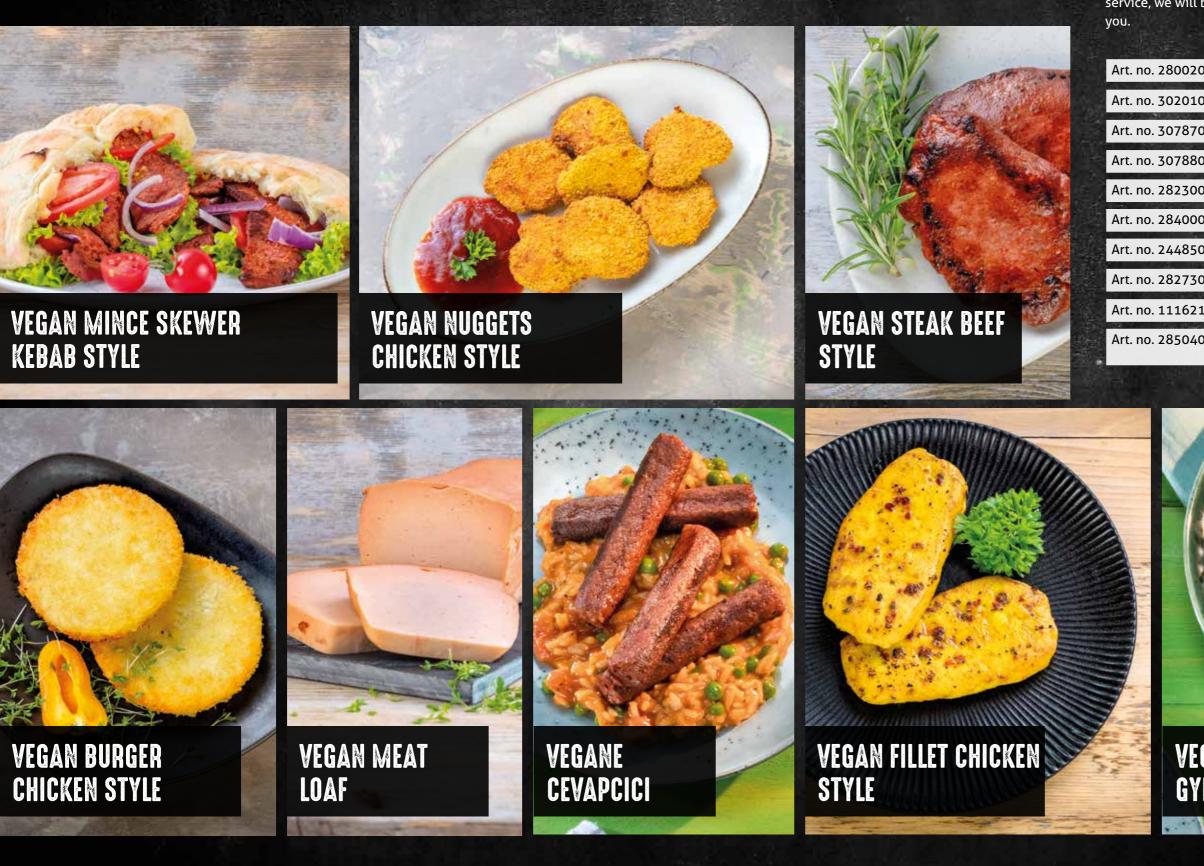
Vegavo Burger ready to mix Complete, art. no. 3335500, 1 kg bag











... and here's how it works ...

The variety of alternatives to meat that can be made with AVO products is vast and continues to grow. We offer a plant based alternative for almost every meat product, and if you require a bespoke development service, we will be happy to help



Production videos by scan



https://www.avo.de/en/ vegan-movies

00	Vegavo Vegan Function	13 kg sack
00	Vegavo Wheat Texturate	1 kg bag
00	Vegavo Compound Chicken Style	1 kg bag
00	Vegavo Steak Beef Style	1 kg bag
01	Vegavo Nugget Compound	2.1 kg bag
01	Vegavo Cevapcici Compound	1 kg bag
00	Methylcellulose	1 kg bag
00	Vegavo Pea Tex	6 kg sack
13	Al dente	1 kg bag
.00	Vegavo Compound Vegan Mince Skewer Kebab Style	1 kg bag

VEGAN CUTLET GYROS STYLE

SAUSAGES & COLD CUTS

VEGAN COLD CUTS

HAM SAUSAGE STYLE

TIP AVO Plant Cream is also excellent for improving the texture of burger

Patties!

Art. no. 1480300

Art. no. 159060

Art. no. 3052400

Art. no. 3396800

Art. no. 2968200

Art. no. 304480

Art. no. 204960

VEGAN SAUSAGE Spread



VEGAN BRATWURST







Cast of the

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... and here's how it works ...



Production videos by scan



Many sausage products can be made entirely without meat, but when your diet is just aimed at reducing meat consumption, hybrid sausage products are a tasty and interesting alternativel

0	Liq Plant Cream	4 kg bucket
0	BIO Liq Plant Cream	25 kg bucket
0	Vegavo Compound for vegan bratwurst classic	1 kg bag
0	Vegavo Fresh Bratwurst	1 kg bag
0	Vegavo Spicy Compound for vegan cold cuts	3.75 kg bag
0	Vegavo Complete Mixture for vegan liver sausage	2.3 kg bag
00	Chorizo Classico, a Spanish speciality	1 kg bag

VEGAN BRATWURST SAUSAGE THURINGIAN STYLE

CREATIVE INPUT

Simply refine and improve your products as desired by adding the widest variety of ingredients!



AVO Taste & Technology

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