

Efficient.
Competent.
Safe.

Vegetarian Sausage (Cold Cut)

Complete Compounds for vegetarian Products

- without Meat
- high grade Protein
- no Taste Enhancers



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Example Recipe:

Ingredient	Application
Water	61,20 %
<i>Reinocut for vegetarian Sausage</i> , art.-no. 80730-00	11,15 %
<i>Emulgin for vegetarian Sausage</i> , art.-no. 20213-10	2,65 %
<i>Reinomix for vegetarian Sausage</i> , art.-no. 55400-00	8,00%
Oil (e. g. rape oil)	17,00 %
Total	100,00 %

Recommendation for Processing:

For optimal results a vacuum cutter should be used.

1. Cold water and *Reinocut for vegetarian Sausage* are given in the tumbler first and then are homogenized under vacuum.
2. Ventilate the device and add *Emulgin* and *Reinomix for vegetarian Sausage* and cutter the mass under vacuum for another minute.
3. Ventilate again and slowly add the oil while cutting.
4. As the final step continue cutting at high speed for 2 minutes.
5. The mass is filled into casings as usual and pasteurized at 92 °C up to a core temperature of 72 °C.
6. Let the vegetarian sausage cool down over night to a temperature between 2 and 6 °C and slice it on the following day.

Nutritional Values (100 g)

Carbohydrates:	1,93 g
Organic acids:	0,02 g
Fat:	16,08 g
Protein:	5,68 g
Sodium:	0,91 g
NaCl:	1,23 g
Sugar	1,23 g
Fibres:	5,00 g
Energy:	699 kJ / 169 kcal

Recommended declaration for the final product:

Water, rape oil, egg white powder, carrier: cellulose, salt, spices, thickening agents: xanthan, locust bean gum, carrageenan, acid regulators: sodium acetate, sodium lactate, sodium gluconate, natural flavour, glucose

Please contact us for more information.

Headquarter in Erfstadt