

VEGAN BURGER PATTY

BASED ON PEA PROTEIN



Advantages:

- Plant based
- High protein
- Source of fibre
- Without flavour enhancer

Declaration recommendation according to regulation (EU) No. 1169/2011

INGREDIENTS

water, pea protein (15,3 %), canola oil, beetroot juice powder, acidifier (E330, E334), natural flavour, yeast extract, salt, thickener (E461), acidity regulators (E332, E262ii), starch, stabilizer (E262), spices, sucrose, glucose syrup, antioxidant (E300), spice extract, black tea extract

ALLERGEN LABELLING

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NUTRITIONAL VALUE (calculated for 100 g)

Energy	927 kJ	223 kcal
Fat	14,2 g	
Saturated fatty acids	1,5 g	
Carbohydrates	4,6 g	
Of which is sugar	1,3 g	
Fibre	3,1 g	
Protein	17,5 g	
Salt (= sodium x 2,5)	1,8 g	

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MATERIAL COMPOSITION

For the texturate

Texturate 53 %

27,00 %	Iced water
17,70 %	PRALLO® Pea Tex New Art.-No.115689
8,20 %	PRALLO® Burger Patty P Art.-No.106989
0,10 %	VANTASIA® TE Art.-No. 211114
5,50 %	canola oil, cold

For the matrix

Matrix 41,5 %

6,90 %	Canola oil, cold
4,60 %	PRALLO® Matrix Red Vegan Art.-No. 106988
0,04 %	VANTASIA® TE Art.-No. 211114
29,96 %	Iced water +- 0 °C

Per kg of total mixture

23,50 g	VAN HEES® Burger Spice Combi Vegan Art.-No. 207579
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PROCESS TECHNOLOGY

Texturate

Dissolve **PRALLO® Burger Patty P** and **VANTASIA® TE** in water. Add **PRALLO® Pea Tex New**, mix and rehydrate it for at least 30 min. Store in a cool place.

Matrix

Place the canola oil in the bowl chopper. Next, add **PRALLO® Matrix Red Vegan** and **VANTASIA® TE**. Mix it up at low gear for about 2 minutes until everything is well dispersed. Add iced Water. Afterwards mix the mass under 90 % vacuum and increase mixing speed for approx. 2 - 3 min. until a temperature of 4 °C (40 °F) is reached.

Combination of texturate & matrix & seasoning

To obtain a finer structure, put the prepared texture into the matrix and cut it in the cutter for approx. 3 rounds. Add the canola oil and **VAN HEES® Burger Spice Combi Vegan**. Mix the mixture in reverse at 90 % vacuum. Form burger patties with the moulding machine and store in a cool place.

TECHNOLOGICAL TIP

- Equipment recommendation: Vacuum bowl chopper, forming machine, grinding machine
- Excellent machine capability
- Mouldability without sticking/non-adhesive
- Direct further processing of the matrix
- Portion-appropriate freezing of the matrix
- Freeze-thaw stability
- Dimensional stability during frying

This product pass was produced to the best of our knowledge. We do not undertake any liability for the results produced or any food regulatory consequences.

