

VEGAN CALAMARI

BASED ON WHEAT AND RICE



Produktpass-No.: 12754

Advantages:

- Plant based
- Source of protein
- Source of fibre
- Without flavour enhancer
- Low sugars

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

INGREDIENTS

water, **wheat flour** (4,9%), canola oil, rice semolina (4,8%), hydrolysed rice protein (2,3%), modified starch, linseed flour partly de-oiled, starch, salt, spices, sucrose, dextrose, garlic, onion, flavour, thickeners (E415, E425, E461), stabiliser (E262), lemon juice powder, spice extracts, maltodextrin, acidifier (E330)

ALLERGEN LABELLING

WHEAT

NUTRITIONAL VALUE (calculated for 100g)

Energy	516 kJ	123 kcal
Fat	5,1 g	
saturated fatty acids	0,5 g	
Carbohydrates	12,3 g	
of which is sugar	0,7 g	
Fibre	3,7 g	
Protein	5,3 g	
Salt (=Sodium x 2,5)	1,6 g	

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MATERIAL COMPOSITION

For the matrix

Matrix 50%

- 3,12 % PRALLO® Matrix V Art.-No. 107834
- 6,25 % Canola oil
- 40,63 % Iced water

For the protein preparation

Protein preparation 50%

- 10,95 % PRALLO® Calamari Mix Vegan Art.-No. 107010
- 39,05 % Iced water +0°C

For the breading

- 76,10 % Water
- 23,90 % VANTASIA® Backteig Vegan oG Art.-No. 207609
- Flour

PROCESS TECHNOLOGY

Matrix

Place the canola oil in the bowl chopper, add **PRALLO® Matrix V** and mix for 2 minutes at low gear until everything is well dispersed.
Add iced water and mix for another minute.
Afterwards mix under vacuum at high gear for 2 to 3 minutes to a final temperature of 2 °C.
Store in a cool place overnight.

Protein preparation

Place the iced water in the bowl chopper, add **PRALLO® Calamari Mix Vegan** and mix until everything is well dispersed.
Next, mix for 1 minute at high gear.

Scrape out the equipment and mix it again for about 30 seconds until a final temperature of 20 °C is reached.

Combination

Add the matrix to the protein preparation and mix under vacuum at high gear until a homogenous mixture is achieved.
Store the final mixture in a cool place.

Fill and cook

Form the final mixture with a vacuum filler and appropriate device/mechanism into rings in a water bath at a temperature of 90 °C.

Cook the calamari rings to a final core temperature of 80 °C.

For the breading

Mix the water with **VANTASIA® Backteig Vegan oG**.
First coat the rings with flour. Afterwards bread with liquid breading. Pre-fry the breaded rings and freeze it.

TECHNOLOGICAL TIP

For manufacturing a bowl chopper is necessary!

- 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.

