

# VEGAN CONE

BASED ON VEGETABLE



Produktpass-No.: 13318

## Advantages:

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

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

### INGREDIENTS

Water, vegetable (35%) [in varying proportions: onion, leek, tomatoes, carrots], pea protein, canola oil, spices, salt, garlic, thickener (E461), starch, stabiliser (E262, E331)

### ALLERGEN LABELLING

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### NUTRITIONAL VALUE (calculated for 100g)

Energy	696 kJ	167 kcal
Fat	10,9 g	
saturated fatty acids	1,1g	
Carbohydrates	6,9 g	
of which is sugar	4,8 g	
Fibre	4,7 g	
Protein	8,1g	
Salt (=Sodium x 2,5)	1,7 g	

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## MATERIAL COMPOSITION

### For the matrix

#### Matrix 45 %

- 2,25 % PRALLO® Matrix V  
Art.-No. 107834
- 9,90 % Canola oil, cold
- 32,85 % Icewater +-0°C

## FOR THE MIXTURE

### For the vegetable mix

#### Vegetable 35 %, rehydrated

- 10,50 % VAN HEES® Gemüse Mix Vegan  
Art.-No. 207606
- 24,50 % Water, cold

### For the texturate

#### Texturate 20 %, rehydrated

- 10,00 % PRALLO® Pea Tex New  
Art.-No. 115689
- 10,00 % Water, cold

### Per kg of total mixture

- 26,50 g VANTASIA® Shoarma Amsterdam oG  
Art.-No. 246235
- 5,00 g BOMBAL® Fresh , Art.-No. 100765

## PROCESS TECHNOLOGY

Rehydrate VAN HEES® Gemüse Mix Vegan and PRALLO® Pea Tex New in appropriate water overnight.

### Matrix

Place the canola oil in the bowl chopper, add PRALLO® Matrix V and mix it until a homogenous mixture is achieved. Afterwards add iced water and emulsify at high gear.

Mince the rehydrated texturate and the vegetables to a size of 4 mm.

Mix the matrix, texturate and vegetables with VANTASIA® Shoarma Amsterdam oG and BOMBAL® Fresh.

Fill the finished mixture into the middle of special kebab boxes and freeze it.

## TECHNOLOGICAL TIP

Equipment recommendation:  
mixer, bowl chopper or grinder

- Direct further processing of the matrix
- Portion-appropriate freezing of the matrix
- Freeze-thaw stability

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.

