

VEGAN ESCALOPE

BASED ON PLANT PROTEINS



Productpass-No.: 12593

Advantages:

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

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

INGREDIENTS

Water, canola oil, texturated protein (11,2 %) (SOY PROTEIN, starch, WHEAT GLUTEN, WHEAT FIBRE, WHEAT FLOUR), pea flour, rice semolina, thickener (E415, E461), starch, SOY PROTEIN (contains emulsifier E322) (1,8 %), pea protein (1,0%), salt, yeast extract, stabilizer (E262, E331), citrus fibre, modified starch, onion, spices, maltodextrine, acid (E330), dextrose, natural flavour, hydrolyzed vegetable protein, spice extract, flavouring

ALLERGEN LABELLING

SOY, WHEAT

NUTRITIONAL VALUE (calculated for 100 g)

Energy	1036kJ	248 kcal
Fat	13,7 g	
Saturated fatty acids	1,3 g	
Carbohydrates	16,8 g	
Of which is sugar	0,8 g	
Fibre	4,0 g	
Protein	12,5 g	
Salt (= sodium x 2,5)	2,4 g	

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MATERIAL COMPOSITION

For the texturate

Texturate 44 %

9,50 % PRALLO® Soy Wheat Texturat Chunks

Art.-No. 112911

4,50 % PRALLO® Struktur

Art.-No. 142146

30,00 % Water

For the matrix

Matrix 56 %

4,10 % PRALLO® Matrix V-TSC

Art.-No. 106586

13,10 % Canola oil, cold

38,80 % Ice water +- 0 °C

Per kg of total mixture

65,00 g VAN HEES® Schnitzel Combi Vegan New

Art.-No. 107020

For breading

50,00 g VANTASIA® Panier Quick NP 50 oGAF

Art.-No. 101849

150,00 g VANTASIA® Panier-Quick Gold oGAF

Art.-No. 241226

PROCESS TECHNOLOGY

Texturate

Place PRALLO® Soy Wheat Texturat Chunks and PRALLO® Struktur in water and rehydrate it for at least 1,5 hours. Mince the rehydrated mass to 13 mm.

Matrix

Place the canola oil in the bowl chopper. Add PRALLO® Matrix V-TSC at low gear for about 2 minutes. Add ice water and mix it up at high gear until a temperature of 4 °C is achieved.

Combination of texturate & matrix & seasoning

Add the prepared texturate to the matrix and mix it in reverse until everything is well dispersed (Attention: Do not cut mass again). Finally add VAN HEES® Schnitzel Combi Vegan New and mix it again. Form in desired escalope form. Now place them on a greased baking tray. Cook thoroughly for approx. 12 minutes by 120 °C and 10 % humidity. After cooling down bread with VANTASIA® Panier Quick Quick NP 50 oGAF and coat with VANTASIA® Panier-Quick Gold oGAF. Store in a cool place or freeze.

TECHNOLOGICAL TIP

- Equipment recommendation: bowl chopper, mixer, grinder, forming machine, breading line
- Excellent formability without stickiness
- Excellent machine capability
- Dimensional stability during frying
- 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.

