

VEGAN FISH CROQUETTES

BASED ON RICE



Advantages:

- Plant based
- Low sugars
- High unsaturated fat
- Without flavour enhancer

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

INGREDIENTS

water, rice texturate (14,0%), canola oil, salt, thickeners (E461, E415), stabiliser (E331, E262), starch, yeast extract, pea protein, citrus fibre, onion, spices, maltodextrin, acidity regulator (E262ii), acidifier (E330), modified starch, cereal (corn, sugar, salt, **BARLEY MALT EXTRACT**), breadcrumb (**WHEAT FLOUR**, salt, yeast, spices), spice extract, flavour

ALLERGEN LABELLING

WHEAT, BARLEY

NUTRITIONAL VALUE (calculated for 100 g)

Energy	725 kJ	173 kcal
Fat	6,4 g	
Saturated fatty acids	0,7 g	
Carbohydrates	24,9 g	
Of which is sugar	1,0 g	
Fibre	4,1 g	
Protein	2,9 g	

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MATERIAL COMPOSITION

For the texturate

Texturate 70 %

17,50 % **Rice texturate** Art.-No. 111412

52,50 % Water

For the matrix

Matrix 30 %

2,45 % **PRALLO® Matrix V-TSC** Art.-No. 106586

7,80 % Canola oil

19,75 % Iced water +- 0 °C

Per kg of total mixture

40,00 g **VAN HEES® Fish Croquettes Combi Vegan**

Art.-No. 106986

For breading

VANTASIA® Panier Quick NP 50 oGAF

Art.-No. 101849

VANTASIA® Panier-Quick Knuspergold oG

Art.-No. 208735

PROCESS TECHNOLOGY

Texturate

Soak the rice texturate in water for about 1.5 hours.

Matrix

Place the canola oil in the bowl chopper. Add **PRALLO® Matrix V-TSC** and mix it up on a low gear for approx. 2 minutes. Vacuum not necessary. Add iced water. Mix it up at high gear until a temperature of 4 °C is reached.

Combination of texturate & matrix & seasoning

Add the soaked texture to the matrix and mix it reverse until everything is well dispersed. Add **VAN HEES® Fish Croquettes Combi Vegan** and mix it again. Form in croquette shapes with the filler. Bread with **VANTASIA® Panier-Quick Quick NP 50 oGAF** and coat with **VANTASIA® Panier-Quick Knuspergold oG**. Freeze it.

TECHNOLOGICAL TIP

- Equipment recommendation: Vacuum bowl chopper, mixer, forming machine, breading line
- Optimum malleability
- 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.

