

VEGAN HOT DOG

WITH POTATO PROTEIN



Advantages:

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

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

INGREDIENTS

Water, vegetable oil (canola), thickener (E407a, E425, E461), potato protein (1,6%), starch, salt, flavouring, pea protein, dextrose, saccharose, onion, red radish concentrate, spices, citrus fibre, garlic, paprika smoked, smoked salt (maltodextrin, salt, smoke), spice extracts, acid (E330), colour (E160a), stabilizer (E262)

ALLERGEN LABELLING

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NUTRITIONAL VALUE (calculated for 100 g)

Energy	943 kJ	228 kcal
Fat	20,6 g	
Saturated fatty acids	2,0 g	
Carbohydrates	5,7 g	
Of which is sugar	1,7 g	
Fibre	4,4 g	
Protein	2,8 g	
Salt (= sodium x 2,5)	3,1 g	

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MATERIAL COMPOSITION

For the matrix

Matrix 43 %

- 1,55 % **PRALLO® Matrix V** Art.-No. 107834
- 10,75 % Canola oil
- 15,65 % Water
- 15,05 % Ice

For the emulsion

Emulsion 57 %

- 15,00 % **VAN HEES® Hot Dog Combi Vegan**
Art.-No. 106985
- 7,98 % Canola oil
- 22,80 % Water
- 11,22 % Ice

Per kg of total mixture

- 10,00 g **BOMBAL® Fresh Amba oS** Art.-No. 147853

PROCESS TECHNOLOGY

Matrix

Place the canola oil in the bowl chopper. Add **PRALLO® Matrix V** and mix (low gear) it for 2 minutes until a creamy consistence is achieved. Add ice and water and mix it under 90 % vacuum until a temperature of 2 - 3 °C is reached. Remove the final matrix from the cutter and store in a cool place if necessary.

Emulsion

Place water and ice in the bowl cutter. Add **VAN HEES® Hot Dog Combi Vegan** and **BOMBAL® Fresh Amba oS** slowly and mix (low gear) it until everything is well dispersed. Afterwards add canola oil and emulsify at 3000 to 4000 rpm for approx. 2 minutes. Mix it under 90 % vacuum until a final temperature of 2 - 4 °C is reached and a homogenous mixture is achieved.

Combination matrix & emulsion

Add the matrix to the emulsion. Mix it for about 1 min under 90 % vacuum (maximum final temperature should be 12 °C). Fill in the mass under 70 % vacuum into cellulose casings and follow the cooking cycle:

Cooking cycle

1. Heat treatment for 10 minutes, at 55 °C, by low-convection.
2. Heat treatment for 40 minutes at 65 °C.
3. Dry for 10 minutes at 70 °C.
4. Smoke for 20 minutes at 70 °C.
5. Dry for 10 minutes at 70 °C.
6. Smoke for 7 min. at 70 °C.
7. Boil at 86 °C to a final core temperature of 76 °C.
8. Dry for 5 min. at 25 °C, by high convection.

TECHNOLOGICAL TIP

- Equipment recommendation: Vacuum bowl chopper, vacuum filler, packaging machine, peeler, chooking chamber
- Excellent machine capability
- Freeze-thaw stability
- Direct further processing of the matrix
- Portion-appropriate freezing of the matrix
- Easy to peel

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.

