

VEGAN MINCED MEAT

WITH PEA PROTEIN



Advantages:

- Plant based
- High protein
- low sugar

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

INGREDIENTS

Water, textured pea protein (26 %) (pea protein, pea flour), vegetable fat (cocos), vegetable oil (canola), thickener (E461), starch, flavouring, natural flavouring, beetroot juice powder, acid (E334), spirit vinegar powder, onion, caramel powder, garlic, citrus fibre, spice extract, salt, antioxidant (E300)

ALLERGEN LABELLING

./.

NUTRITIONAL VALUE (calculated for 100 g)

Energy	1278 kJ	308 kcal
Fat	23,4 g	
Saturated fatty acids	17,6 g	
Carbohydrates	3,5 g	
Of which is sugar	0,7 g	
Protein	19,8 g	
Salt (= sodium x 2,5)	1,2 g	

VEGAN MINCED MEAT

WITH PEA PROTEIN



MATERIAL COMPOSITION

For the texturate

For the protein crumbs

15,70% **SM Fleischersatz**
(Art.-No. 256266)

24,30% Water

For the matrix

1,40% **PRALLO® Matrix V-H red**
(Art.-No. 106993)

2,00% Canola oil, cold

10,00% Ice/Water

For the texturate

12,80% **PRALLO® Pea Tex New** (Art.No. 115689)

12,80% Water

1,00% **SM VM Veggi MMK**
(Art.-No. 256265)

Fat

20,00% Coconut oil

PROCESS TECHNOLOGY

The preparation has to be done one day before grinding:

Protein Crumbs

Chop **SM Fleischersatz** with water in high gear in the bowl chopper until the entire water is dispersed. (Add the water in 3 steps) The finished product should look like crumbs. (Final temperature approx 30 °C)

Let it rest over night in the fridge.

Matrix

Place the oil in the bowl chopper and mix with **PRALLO® Matrix V-H red** until everything is dispersed.

Add ice/water and chop with high speed at full vacuum until 3° C.

Store it in the freezer over night.

Texturate

Mix **SM VM Veggi MMK** with the water.

Mix the prepared water with **PRALLO® Pea Tex New** until the water is completely dispersed.

Fat

Cut the palm butter in the bowl chopper, approx. 4-8mm.

Freeze it over night.

Next day

Mix all components until everything is well distributed.

Mince with desired plate (3-8mm).

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.

