

# VEGAN SALAMI CLASSIC

WITH RICEPROTEIN



Produktpass-No.: 13267

## Advantages:

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

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

### INGREDIENTS

Water, canola oil, salt, thickener (E401, E407, E407a, E410, E425), starch, hydrolyzed rice protein (1,4 %), natural flavouring, glucose syrup, colour (E172), antioxidant (E307), dextrose, spices, flavouring, garlic, spice extracts, pea fibre, modified starch

### ALLERGEN LABELLING

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### NUTRITIONAL VALUE (calculated for 100g)

Energy	704kJ	170 kcal
Fat	13,1g	
saturated fatty acids	1,3 g	
Carbohydrates	8,7 g	
of which is sugar	1,4 g	
Fibre	5,2 g	
Protein	1,8 g	
Salt (=Sodium x 2,5)	2,4 g	

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## MATERIAL COMPOSITION

### For the white mixture

#### White mixture 40 %

- 30,00 % iced water +-0°C
- 8,00 % Canola oil
- 2,00 % **PRALLO® White Function Salami Vegan**  
Art.-No. 107000

### For the red mixture

#### Red mixture 60 %

- 36,90 % iced water +-0°C
- 14,10 % **PRALLO® Red Function Salami Vegan**  
Art.-No. 106999
- 4,80 % **PRIMAL® Salami Classic Vegan**  
Art.-No. 207604
- 4,20 % Canola oil

## PROCESS TECHNOLOGY

### White mixture

Caution! The mixture must be produced one day before further processing!

Place the iced water in bowl chopper and add **PRALLO® White Function Salami Vegan** and mix until it is completely desolved.

Add canola oil and mix with full vacuum at high gear until everything is well dispersed. Fill in appropriate casings. Store the mixture in the cooler overnight. Grind the white mixture to 4 mm particle size.

### Red mixture

Place the iced water in the bowl chopper and add **PRALLO® Red Function Salami Vegan** and **PRIMAL® Salami Classic Vegan** and mix at high gear for 1 minute.

Add the canola oil and emulsify under vacuum at high gear for 3 minutes.

### Combination red & white mixture

Add the white mixture to the red mixture and mix it up under vacuum.

Fill the mixture into desired plastic casings and cook under humidity to a final core temperature of 76 °C. Or fill in fibre casings and proceed with the following procedure.

### Smoking process

1. Acclimatization process for 10 minutes at 55 °C
2. Dry 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 minutes at 70 °C
7. Cook at 86 °C to a core temperature of 76 °C
8. Dry for 5 minutes at 25 °C with high convection

Depending on the intensity of the caliber and the machine the smoking process can differ.

### TECHNOLOGICAL TIP

Equipment recommendation: vaccum bowl chopper, vaccum filler, grinder, smoking chamber, slicer

- Excellent machine capability
- Manufacturing in fibre or plastic casings
- Easy to cut
- Taste variation with **PRIMAL® Salami Pfeffer Vegan**,  
Art.-No. 207605

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.

