VEGAN SMOKED SALMON LIKE

WITH VEGETABLE OIL AND STARCH

VECAN PLANT BASED FOOD

Productpass-No.: 16015

Advantages:

- Plant based
- High unsaturated fat
- Without flavour enhancer
- Sugars-free

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

INGREDIENTS

water, vegetable oil, thickener (E407a, E425, E407), starch, salt, citrus fiber, acidifier (E330), natural flavor, red radish concentrate, smoked salt (salt, smoke), spice extract, stabilizer (E262) , acidity regulator (E262ii), smoke

ALLERGEN LABELLING

–

NUTRITIONAL VALUE (calculated for 100 g)

Energy	766 kJ	186 kcal
Fat	19,0 g	
saturated fatty acids	1,8 g	
Carbohydrates	2,4 g	
of which is sugar	0,1 g	
Protein	0,0 g	
Salt (= Sodium x 2,5)	2,5 g	

VAN HEES

we know how

VEGAN SMOKED SALMON LIKE

WITH VEGETABLE OIL AND STARCH

VECAN PLANT BASED FOOD

MATERIAL COMPOSITION

For the emulsion l

72,65 %	Icewater +- 0 °C
19,00 %	Vegetable oil
8,35 %	**VAN HEES® Lachs vegan oGAF** Art.-No. 207621

Per kg total mass

6,00 g	**BOMBAL® Fresh AMBA** Art.-No. 142541

PROCESS TECHNOLOGY

Place the icewater into the bowl chopper.

Add **VAN HEES® Lachs vegan oGAF** and **BOMBAL® Fresh AMBA** into the bowl chopper and mix in low gear.

Chop in high gear until everything is mixed well.

Now add the vegetable oil to the bowl chopper and chop in high gear with full vacuum for about 2 minutes.

Fill the mass into desired forms and cook at 85 C° until a core temperature of 80 C° is reached.

Smoke the cooked fish alternative for about 10 miutes, dry for 5 minutes and smoke again for 10 minutes..

TECHNOLOGICAL TIP

- Equipment recommendation: bowl chopper
- „All-in-one“ product
- Easy to manufacture
- Good sliceability
- Taste like typical, real salmon

VAN HEES
we know how

VAN HEES GmbH · Kurt-van-Hees-Str. 1 · 65396 Walluf, Deutschland · Tel. +49 6123 7080 · Fax +49 6123 708240 · info@van-hees.com · van-hees.com