



HydroTOP VEG 15

for vegetarian cold cuts

Concept

The system is developed for sliceable vegetarian cold cuts and gives the familiar bite of the classic meat products. It is completed by a subtle basic seasoning.

System

HydroTOP VEG 15 is based on a tailored hydrocolloid-protein combination of emulsifying and stabilising components. It makes special use of the synergies and interactions between the hydrocolloids and proteins.



Vegetarian cold cuts:

HydroTOP VEG 15 irreversibly stabilises water and oil emulsions. The product has the typical cold cut texture and bite.

Components

- Proteins (egg white, pea)
- Hydrocolloids
- Seasoning extracts
- Seasonings
- Enzymes
- Available with (**VEG 15 COL**) or without (**VEG 15 W**) natural colourings

Declaration benefits

- Vegetarian
- No soy
- No meat
- No gluten
- No flavour enhancers
- No phosphates

Product benefits

- Simple processing
- Variable product variety
- Familiar bite

Formulation

Ingredients	%
Cold water (approx. 5 °C)	56.0 - 57.0
Cream 30 % Fat	15.00
Vegetable oil	16.00
HydroTOP VEG 15	8.5 – 9.5
Naturom TopNAT	2.00
Salt	1.45
Total	100

Nutrition facts, final product

Per 100 g	
Energy:	878 kJ / 210 kcal
Fat:	20.6 g
- Of which saturated fatty acids:	4.2 g
Carbohydrates:	2.1 g
- Of which sugar:	2.1 g
Protein:	3.0 g
Salt:	2.4 g