



# HydroTOP VEGAN

for vegan cold cuts

## Concept

The system is developed for sliceable vegan (all-vegetable) cold cuts and gives the familiar bite of the classic meat products. It is completed by a subtle basic seasoning.

## System

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



## Vegan cold cuts:

**HydroTOP Vegan** is a two-stage functional system that irreversibly stabilizes water and oil emulsions. The product has the typical cold cut texture and bite.

### Components

- Vegetable proteins (soy, pea)
- Hydrocolloids
- Seasoning extracts
- Seasonings
- Natural colours
- Enzymes

### Product benefits

- Simple processing
- Variable product variety
- Familiar bite

### Formulation

Ingredients	%
Cold water (approx. 5 °C)	70.0
<b>HydroTOP VEGAN 1</b>	<b>12.4</b>
Vegetable oil	11.6
<b>HydroTOP VEGAN 2</b>	<b>3.0</b>
<b>Naturom TopNAT</b>	<b>2.0</b>
Salt	1.0
<b>Total</b>	<b>100</b>

### Declaration benefits

- Vegan
- No meat
- Milk and lactose-free
- No egg
- No gluten
- No flavour enhancers
- No phosphates

### Nutrition facts, final product

Per 100 g	
Energy:	596 kJ /144 kcal
Fat:	11.8 g
- Of which saturated fatty acids:	1.0 g
Carbohydrates:	3.0 g
- Of which sugar:	3.0 g
Protein:	8.0 g
Salt:	2.8 g