



HydroTOP VEG Wiener

for vegetarian sausages

Concept

The system is designed for vegetarian bockwurst, wieners, hot dogs etc. for consumption hot or cold. They give the typical firmness and bite of conventional sausages.

This system can also be used for top-quality vegetarian leberkäse (meat loaf) and ground meat. It is completed by a subtle basic seasoning.

System

HydroTOP VEG Wiener 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 sausages:

HydroTOP VEG Wiener is a two-stage functional system that irreversibly stabilizes water and oil emulsions. The product has the typical firmness and bite of sausage, even when hot.

Components

- Proteins (soy, egg white)
- Hydrocolloids
- Seasoning extracts
- Seasonings
- Natural colours
- Enzymes

Declaration benefits

- Vegetarian
- No meat
- No gluten
- Just one E-number
- No flavour enhancers
- No phosphates

Product benefits

- Simple processing
- Variable product variety
- Familiar bite

Formulation

Ingredients	%
Cold water (approx. 5 °C)	64.05
HydroTOP VEG Wiener a	14.50
Vegetable oil	13.50
HydroTOP VEG Wiener b	4.75
Naturom TopNAT	2.00
Salt	1.20
<hr/>	
Total	100

Nutrition facts, final product

Per 100 g	
Energy:	795 kJ / 190 kcal
Fat:	13.7 g
- Of which saturated fatty acids:	1.0 g
Carbohydrates:	1.4 g
- Of which sugar:	1.4 g
Protein:	14.9 g
Salt:	2.5 g