APPLICATION GUIDELINE
VEGAN EMULSIFIED SAUSAGE

MATGEL KSV01 is a functional system made of carrageenan, methylcellulose and locust bean gum. They give a good structure to your vegan sausages after heating.

FUNCTIONAL SYSTEM

	Dosage	Ingredients
MATGEL KSV01	4-7%	E407 Carrageenan, E461 Methylcellulose, E410 Locust Bean Gum Standardized by KCl

RECIPE

Ingredients	%
MATGEL KSV01	**4-7**
Sunflower oil	18
Vinegar	3
Gluten	9
Pea Protein isolate	6
Crushed Ice	15
Raspberry Red LWS – *Sensient**	1.4
Peach Orange LWS – *Sensient**	1
Fusion Hazelnut Bronw LWS – *Sensient**	0.4
Salt**	0.5
Pepper**	0.1
Taste Solution Frankfurter sausage flavour – *Givaudan***	1.5
Water	QS100

PROCESS***

1. Add colouring agents, the gluten, the pea protein isolate into the water. Blend for 5 min at speed 1.
2. Put in the fridge for 30 min for fully hydration
3. In the meantime, disperse **MATGEL KSV01** into the sunflower oil.
4. After 30 min, add the flavours, the salt and pepper then the slurry of oil and texturizing agents into the mixing bowl. Blend for 1 min at speed 1
5. Add the crushed ice and the vinegar.
6. Mix everything until the ice is fully melted. Every minute, scrap the dough from the beater
7. Put the batch in cellulose casings with a sausage stuffer.
8. Cook at 110°C for 45 min in a steamed oven.
9. Remove the casings and store in the fridge.

*Colouring agents
** Flavouring agents
***Trials have been made with a KitchenAid and the pastry beater

Information given as a rough guide and without commitment of the company AGI.