



TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Technical Bulletin

Date : 10/09/08 – Version 5

Bulletin No : G01

VEGETARIAN SAUSAGE USING: VEGETARIAN SAUSAGE MIX P/N 66016

Vegetarian Sausage Mix is a blend of textured soya protein, rusk, vegetable suet and seasoning. When formed into sausage shapes, they have a very similar texture and appearance to meat sausage. They are best cooked by frying in vegetable oil.

RECIPE:

	%	1b	oz	Kg
Vegetarian Sausage Mix (66016)	40.0	4	0	1.816
Cold Water / Ice	60.0	6	0	2.724
Total	100.0	10	0	4.54

METHOD:

- 1) Weigh out ingredients
- 2) Add Sausage Mix to cold water to mix and mix to disperse well. (Product can be mixed in a Bowlcutter or Mixer)
- 3) Leave for 5 - 10 minutes to hydrate. Care should be taken not to leave product standing too long Before forming, as it may become firm and difficult to handle.
- 4) Fill into 23mm or 28mm cellulose casings and place in the refrigerator for several hours or overnight to fully hydrate and set.
- 5) When fully hydrated remove casing.

Note:

- Temperature after processing should not exceed 5°C.
- Recipe ideas: Use a vegetable stock for a different flavour or add some chopped fresh vegetables



TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Bulletin No : G01

STORE UNDER REFRIGERATION

LABELLING/LEGISLATION

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.