



TECHNICAL INFORMATION

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Technical Bulletin

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Vegetarian Burger mixes are a blend of textured soya protein, rusk, vegetable, suet and wheat bran. They can be formed into burger shapes of various size and are best cooked by frying in vegetable oil.

VEGETARIAN BURGERS **USING: VEGETARIAN BURGER MIX P/N 75212**

RECIPE :

	%	lb	oz	Kg
Vegetarian Burger Mix - 75212	40.00	4	0	1.816
Cold Water / Ice	60.00	6	0	2.724
Total	100.00	10	0	4.54

METHOD

- 1) Weigh out ingredients
- 2) Add burger mix to cold water to mix and mix to disperse well.
- 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) Form burger shapes.

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

STORE UNDER REFRIGERATION



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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) 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.