



Jungbunzlauer

From nature to ingredients®

Vegan burger patty

with Potassium L(+)-Lactate/Vinegar,
Tripotassium Citrate, Trimagnesium Citrate,
Calcium Lactate Gluconate and Zinc Citrate

Phase	Ingredients	Supplier	Quantity	
A	1 Pea Protein Isolate F85F	Roquette	1.98 %	6.00 g
	2 Methylcellulose 40H Harke	Harke	1.24 %	3.75 g
	3 Spices and Flavours*		0.99 %	3.00 g
	4 Salt		0.50 %	1.50 g
	5 Potato Starch	Takasago	0.33 %	1.00 g
A.1	6 Demineralised Water		13.22 %	40.00 g
	7 Canola Oil		2.97 %	9.00 g
	8 Potassium L(+)-Lactate/ Vinegar	Jungbunzlauer	1.55 %	4.69 g
B	9 Coarse Pea Protein Granules NUTRALYS® TP/C	Roquette	4.96 %	15.00 g
B.1	10 Demineralised Water (T = 60 °C)		59.49 %	180.00 g
	11 Beetroot Juice		2.48 %	7.50 g
	(12) Natural Colour Optional		0.05 %	0.15 g
C	13 Fine Pea Protein Granules NUTRALYS® TP65M	Roquette	4.96 %	15.00 g
D	14 Mineral Mix**	Jungbunzlauer	0.82 %	2.47 g
	15 Beetroot Juice		0.66 %	2.00 g
	16 Caramel Sugar Syrup		0.50 %	1.50 g
E	17 Shredded Coconut Fat		3.31 %	10.00 g
	Total		100.00 %	302.56 g

* 1.25 g Roasted Beef Flavour (Takasago), 0.75 g Onion Granules, 0.75 g Roasted Garlic Granules, 0.30 g Smoked Salt / Maltodextrin (Silesia) and 0.20 g Black Pepper

** 1.78 g Calcium Lactate Gluconate, 0.46 g Trimagnesium Citrate Anhydrous, 0.21 g Tripotassium Citrate and 0.02 g Zinc Citrate Dihydrate

Directions

- 1 Dry blend all solids (mix A), separately blend all liquids (mix A.1)
- 2 Add liquids (mix A.1) to solids (mix A) and stir properly for 60 s
- 4 Refrigerate the patty base for at least 2 h at 6 °C (42.80 °F)
- 5 Mix beetroot juice and hot water (T = 60 °C) (140 °F), natural colour is optional (mix B.1)
- 6 Add coarse pea protein (B) to mixture (B.1) and let it soak for 10 min
- 7 Drain them with a salad spinner and shred them with a Thermomix® for 1 s at speed 10
- 8 Mix beetroot juice, caramel syrup and all mineral salts (D)
- 9 Add shredded pea proteins and fine pea proteins (C) to the patty base whilst stirring, add mixture B and stir properly for 30 s, refrigerate for at least 6 h at 6 °C (42.80 °F)
- 10 Add shredded coconut fat (E) and stir for 15 s
- 11 Fill patty mass in burger press and store at refrigeration temperature for at least 2 h
- 12 Fry burgers until golden brown

Nutrition Information

	per 100 g finished product	per serving size of 125 g
Energy	843 kJ / 202 kcal	1054 kJ / 252 kcal
Fat	14.20 g	17.70 g
of which saturated	6.70 g	8.40 g
Protein	16.80 g	21.00 g
Carbohydrates	7.00 g	8.80 g
of which sugar	0.90 g	1.10 g
Salt	0.82 g	1.02 g
of which sodium	320.00 mg	401.00 mg
Calcium	176.00 mg	220.00 mg
Potassium	620.00 mg	775.00 mg
Magnesium	56.00 mg	70.00 mg
Zinc	4.40 mg	5.50 mg
Iron	3.50 mg	4.40 mg

Nutrition Claims

per serving size (125 g):

- High in Potassium (38.80 % NRV*)
- Source of Calcium (27.50 % NRV*)
- Source of Magnesium (19.00 % NRV*)
- High in Zinc (55.00 % NRV*)
- High in Iron (31.00 % NRV*)

* Nutrient reference value (REGULATION (EU) No 1169 / 2011)

per 4 oz (113 g):

- High in Potassium (20.00 % DV**)
- Source of Calcium (15.00 % DV**)
- Source of Magnesium (15.00 % DV**)
- High in Zinc (45.00 % DV**)
- High in Iron (22.00 % DV**)

** Daily Values (USA) FDA 21CFR



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.