

# Vegan bratwurst

with Xanthan Gum and Potassium Lactate/Sodium Diacetate



Ingredients	Supplier	Quantity	
1 Gluten	Veganz	25.0 %	75.0 g
2 Texturised wheat protein TruTex 1501	Loryma	12.5 %	37.5 g
3 Tofu (coagulant: CaSO4)	Alnatura	12.5 %	37.5 g
4 Water		35.6 %	106.7 g
5 Rapeseed Oil	Aro	6.7 %	20.1 g
6 Potassium Lactate/ Sodium Diacetate 60 %	<b>Jungbunzlauer</b>	2.5 %	7.5 g
7 Salt		1.7 %	5.1 g
8 Dextrose	Sabamühle	1.2 %	3.6 g
9 Locust Bean Gum	TIC GUMS	0.8 %	2.4 g
10 Xanthan Gum FN	<b>Jungbunzlauer</b>	0.2 %	0.6 g
11 Flavour "smoke"	Takasago	0.2 %	0.6 g
12 Flavour "grilled pork"	Takasago	0.1 %	0.3 g
13 Flavour "cooked pork"	Silesia	0.1 %	0.3 g
14 Condiments		0.7 %	2.0 g
15 Onion Powder	Horeca	0.3 %	0.75 g
Total		100 %	300 g

**Jungbunzlauer**

*From nature  
to ingredients®*

## Directions

- 1 Mix water with condiments and add the texturised wheat protein. Let hydrate for 30 Min (premix 1)
- 2 Blend the dry ingredients except gluten (premix 2)
- 3 Add tofu with all liquid ingredients and "premix 1" into a blender and shred for 30 sec at 6000 rpm
- 4 Sprinkle "premix 2" and let stir at 500 rpm. Add gluten and continue stirring until homogenous
- 5 Fill sausages into casings, 60 g each
- 6 Steam sausages at 100 °C (212 °F) until 80 °C (176 °F) core temperature is reached
- 7 Cool down and refrigerate
- 8 Fry for consumption

## Nutrition Information

	per 100 g product	per sausage (60 g)
Energy	968.6 kJ / 230.1 kcal	581.1 kJ / 138.1 kcal
Protein	30.0 g	18.0 g
Carbohydrates	6.6 g	4.0 g
Fat	9.1 g	5.5 g
Sodium	0.8 g	0.5 g

## Nutrition Claims

Vegan



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100  
For further information please contact: [headquarters@jungbunzlauer.com](mailto:headquarters@jungbunzlauer.com)

[www.jungbunzlauer.com](http://www.jungbunzlauer.com)

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.