

Efficient.  
Competent.  
Safe.

# Vegetarian Meat Balls/ Burgers

**Complete compounds for  
vegetarian Meat Balls/ Burgers**

- without meat
- high grade protein
- without taste enhancers



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## Vegetarian Meat Balls/ Burgers

Example recipe for vegetarian meat balls/ burgers:

### Material for 50 kg mass:

29,30 kg	water
12,70 kg	<b>Soy texturate, art-no. 10154-10</b>
5,00 kg	sun flower oil
<u>3,00 kg</u>	<b>Reinomix Veggie Frikadelle, Artikel-Nr. 56084-00</b>
50,00 kg	mass

### Processing:

1. Give the **Soy Texturate** (our art. no. 10154-10) in the paddle mixer and let run some minutes with 4 kg of the water to provide wetting
2. Add **Reinomix Veggie Frikadelle**, art.-no. 56084-00 and blend at medium r.p.m.
3. Add the remaining water and mix for approx. 3 minutes
4. Add the oil and mix in at low r.p.m.
5. Form the respective balls or patties and fry them at medium temperature

The product is stable against freezing and dewing.

### **Nutritional Values (100 g)**

Carbo hydrates:	6,60 g
Fat:	14,00 g
Protein:	16,00 g
NaCl:	2,20 g
Sugar	1,00 g
Energy:	901 kJ / 216 kcal

### **Recommended declaration of the final product:**

**Water, soy protein (12,7 %),**  
sun flower oil, glucose syrup, salt,  
thickening agent: E 466, yeast extract,  
spices

Please do not hesitate contacting us for individual advice!

#### **Firmenhauptsitz Erfstadt - Verwaltung**

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