

# Vegetarian sausage bologna type

with Xanthan Gum, sub4salt® and  
Potassium Lactate/Sodium Diacetate



	Ingredients	Supplier	Quantity	
1	Egg White Powder High Gel	Bouwhuis Enthoven	8.87 %	88.7 g
2	Water		68.8 %	688.0 g
3	Rapeseed Oil	Aro	12.0 %	120.0 g
4	Locust Bean Gum	TIC GUMS	0.05 %	0.5 g
5	Kappa-Carrageenan	Welding	0.4 %	4.0 g
6	Xanthan Gum FN	<b>Jungbunzlauer</b>	0.05 %	0.5 g
7	Wheat Starch		3.7 %	37.0 g
8	Onion Powder	Horeca	0.15 %	1.5 g
9	Garlic Extract	Naturex	0.005 %	0.05 g
10	Flavour "cooked pork"	Takasago	0.12 %	1.2 g
11	Condiments		0.6 %	6.0 g
12	Dextrose	Sabamühle	0.3 %	3.0 g
13a	Salt		2.5 %	25.0 g
14a	Potassium Lactate/Sodium Diacetate 60%	<b>Jungbunzlauer</b>	2.5 %	25.0 g
15	Natural Colour Exberry Shade Meat Red	GNT	0.2 %	2.0 g
Total			100 %	1000 g

## Sodium reduced version

13b	sub4salt®	<b>Jungbunzlauer</b>	2.5 %	25.0 g
14b	Potassium Lactate/ Potassium Diacetate 60%	<b>Jungbunzlauer</b>	2.5 %	25.0 g

For a 33 % sodium reduced version replace salt (13a) by sub4salt® (13b) and Potassium Lactate/  
Sodium Diacetate 60 % (14a) by Potassium Lactate/Potassium Diacetate 60 % (14b).

**Jungbunzlauer**

*From nature  
to ingredients®*

## Directions

Process with BECOMIX Laboratory Homogeniser Type RW 15 CD

- 1 Blend dry ingredients
- 2 Premix the oil with lactates, flavour and colour
- 3 Fill water into the vessel and add dry blend while pumping at 6 m/s
- 4 Close vessel and start agitation at 1.5 m/s with pumping at 15 m/s
- 5 Apply vacuum of -0.5 bar and use zip-in to add the oil premix
- 6 Reduce the vacuum to -1.0 bar for deaeration, then release pressure. Repeat 3 times for 1 min
- 7 Fill batter into plastic casings
- 8 Heat the sausages until 80 °C (176 °F) core temperature is reached
- 9 Cool down and refrigerate

## Nutrition Information

per 100 g finished product

	Standard	Sodium reduced
Energy	679.9 kJ / 162.2 kcal	686.1 kJ / 163.7 kcal
Protein	7.6 g	7.6 g
Carbohydrates	4.2 g	4.2 g
Fat	12.1 g	12.1 g
Sodium	1.1 g	0.74 g

## Nutrition Claims

Sodium reduced (-33 %)

Vegetarian



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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.