

Sodium reduced soya burger

with Lactate Blends, sub4salt®,
ERYLITE® and Xanthan Gum



Ingredients	Quantity	
1 Soya protein, soaked	55.50 %	166.5 g
2 Breadcrumbs	8.70 %	26.0 g
3 Rapeseed oil	10.40 %	31.2 g
4 Whole egg	5.00 %	15.1 g
5 Potassium L(+)-Lactate/Sodium Diacetate (60%)	2.50 %	7.5 g
6 Xanthan Gum	0.40 %	1.3 g
7 Mustard	0.20 %	0.5 g
8 ERYLITE®	1.50 %	4.4 g
9 sub4salt®	1.70 %	5.2 g
10 Pepper	0.03 %	0.8 g
11 Paprika powder	0.30 %	0.8 g
12 Fresh onion (chopped)	8.70 %	26.0 g
13 Fresh garlic (chopped)	0.40 %	1.3 g
14 Fresh parsley (chopped)	4.30 %	13.0 g
15 Flavour "smoke"	0.10 %	0.3 g
Total	100 %	300 g

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Directions

- 1 Let soy granulate soak in hot water according to instructions
- 2 Blend all dry ingredients
- 3 Mix soya, breadcrumbs, fat, lactates, flavour, garlic, onions, parsley and egg by hand, sprinkle dry mix in
- 4 Add mixture to a blender and shred shortly until structure is similar to minced meat
- 5 Let mass rest for 10 min
- 6 Form burger patties and roast for consumption

Nutrition Information

	per 100 g serving	per mini-burger 15 g
Energy	1360 kJ / 324 kcal	204 kJ / 49 kcal
Protein	30.5 g	4.57 g
Carbohydrates	18.0 g	2.64 g
Fat	13.0 g	1.95 g
Sodium	450 mg	68 mg

Nutrition Claims

Sodium reduced*

Vegetarian

* Sodium reduced as compared to leading market products containing 600-800 mg sodium / serving



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Document revised in January 2025 by SALT Minerals GmbH. Original version was issued by Jungbunzlauer International AG. For further inquiries, please contact: info@salt-minerals.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.