

SPICY VEGAN-LINE

Spicy flavourings, technological additives and flavours



PURPOSE: providing the necessary flavouring, masking defects of food systems.

DESCRIPTION: the composition of spicy flavourings includes natural spices, their extracts and spicy seasonings. **WITHOUT FLAVOUR ENHANCER, SYNTHETIC DYES AND INGREDIENTS OF ANIMAL ORIGIN!**

DOSAGE: 15-20 g / kg and 10-25 g / kg of flavouring additive mixture.

METHODS AND PECULIARITIES OF THE USE: add the dry mixture or ready-to-use product at the end of the cooking process. If the spicy mixture does not completely «get rid of» the taste and aroma of the ingredients in the recipe, the dosage can be increased.

MAIN ADVANTAGES:

1. *Lack of synthetic and natural flavour enhancers.* Sodium glutamate has the property of increasing the taste perception of protein products by activating the corresponding taste receptors. However, if low-grade raw materials or proteins of plant origin are used in the recipe of the final product in large quantities, its effect may be negative: monosodium glutamate will enhance their taste significantly.
2. *Flexible dosing of flavouring mixtures and flavours.* The proposed additives are concentrated mixtures. They do NOT include technological additives and spices, the presence of which may limit the dosage of the mixture: food phosphates, synthetic dyes, flavour enhancers. Therefore, if necessary, the dosage can be reduced to 10 g or increased to 30 g / kg of mixture without the risk of changing the physicochemical properties of the final product.
3. *Low salt content in the additive.* The consumer himself determines the required amount of salt, without overpaying for it.
4. *Masking properties.* The proposed additives can be used as mixture replacement in vegan sausages or in recipes with a high level of substitution of raw meat.
5. *Lack of animal proteins.*



ASSORTMENT:

- **Vegan Herb Sausage**, 140106-3458 – a flavouring additive «Vegan Herb Sausage». Dominant flavours: spicy (nutmeg, ginger, pepper). The additive can be used in cooked sausages without the risk of unwanted patches, as it uses spicy flavours, natural finely ground spices and their extracts.

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- **Vegan Semi-smoked Sausage**, 140116-3206 - a flavouring additive «Vegan Semi-smoked sausage». Dominant flavour: spicy. The additive is recommended for using in cooked-smoked and semi-smoked sausages, as it contains natural coarsely ground spices.
 - **Vegan Cardamom Sausage**, 140116-3470 – a flavouring additive «Vegan Cardamom Sausage». Dominant flavours: spicy, broth. The additive can be used in cooked sausages without the risk of unwanted patches, as it uses spicy flavours, natural finely ground spices and their extracts.
 - **Vegan Garlic Sausage**, 140234-3194 – a flavouring additive «Vegan Garlic Sausage». Dominant flavour: spicy, broth, smoked. The additive is recommended for using in cooked-smoked and semi-smoked sausages, as it contains natural coarsely ground spices.
 - **Vegan Paprika Sausage**, 140116-3457 – a flavouring additive «Vegan Paprika Sausage». Dominant flavour: spicy, broth, smoked, paprika. The additive is recommended for using in cooked-smoked and semi-smoked sausages, as it contains natural red paprika and chili peppers standard flakes.
 - **Vegan Beef fried**, 140191-3211 – a flavouring mixture «Vegan Beef Fried». Dominant flavours: beef, fried beef.
 - **Vegan Meat**, 140194-3212 - a flavouring mixture «Vegan Meat». Dominant flavour: meat with masking effect.
 - **Vegan Beef**, 140191-3213 – a flavouring mixture «Vegan Beef». Dominant flavour: beef.
 - **Vegan Spicy Concentrate**, 140194-3448 - a flavouring mixture «Spicy Vegan». Dominant flavours: spicy, meat.
 - **Vegan Grilled Concentrate**, 140194-3445 – a flavouring mixture «Grilled Vegan». Dominant flavours: smoked, meat.
 - **Vegan Spicy Beef Concentrate**, 140194-3447 – a flavouring mixture «Vegan Spicy Beef». Dominant flavours: beef, spicy.
 - **TrueStab ST-2600**, 170071-3225 – a heat-resistant stabilizing system with the level of moisture binding from 1 to 15/20. The final product, which is stabilized by the additive «TrueStab ST-2600», can be heat treated (cooking and frying) without the risk of losing its original shape and structure. The system does not include ingredients of animal origin. The dosage for adding to the stuffing of cooked sausages: 3-8 kg / 100 kg of stuffing. The dosage for the production of semi-smoked sausages: 3-8 kg / 100 kg of stuffing mass.
 - **TrueStab ST-2836**, 170071-3741 – a stabilizing system for the production of vegan semi-final products. The product, stabilized by the additive «TrueStab ST-2836», retains moisture and original shape during heat treatment. Dosage: 1.5-2.5 kg / 100.0 kg of stuffing mass, depending on the type of the product, moisture-absorbing capacity of the main raw material and the desired result.

STORE in the closed original package at a temperature of 10-25 ° C and a relative humidity of 75%.
Shelf life: 1 year.

