



MYAC FLEISCHTECHNOLOGIE GMBH

*INNOVATIVE COMPOUNDS FOR VEGAN MEAT
AND SAUSAGE ALTERNATIVES*



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The internationally active company MYAC Fleischtechnologie GmbH based in Rietberg has been known for innovative and optimised production processes in sausage and meat production since its foundation in 1977, but also for the production of compounds for vegan meat and sausage specialities.

Vegan foods are enjoying a steadily increasing demand from consumers. We offer compounds tailored to your machinery for your vegan products.

This includes the individual flavour design of your vegan product also in terms of taste, process and texture.

OUR OFFER FOR YOU IN DETAIL:

- Authentic flavour solutions and flavour modulation options from our range of standard products (dry or liquid quality)
- Colouring food and natural dyes in meat-like shades
- Development and production of individual and functional compounds consisting of natural flavours, spices, carriers and other ingredients (minimum volume according to individual agreement)
- Production of smaller samples for test productions



Due to the high quality requirements in the meat industry,
we are we are certified according to the FSSC 22000 standard.



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INNOVATIVE COMPOUNDS FOR VEGAN MEAT AND SAUSAGE ALTERNATIVES

VEGAN BRATWURST

MATERIAL		COMPOSITION/INGREDIENTS	
Matrix		MATRIX	41.50 kg
Matrix vegan sausage	4.50 kg	EMULSION	58.50 kg
Vegetable oils	6.00 kg	Flavour Blend Bratwurst	2.25 kg
Ice	15.50 kg		102.25 kg
Water	15.50 kg		
Emulsion			
Emulsion "vegan sausages"	17.25 kg		
Water, cold	32.75 kg		
Vegetable oils	8.50 kg		

MANUFACTURING TECHNOLOGY

1. For the matrix, put the oil in the cutter and dissolve the Matrix "Vegan Sausages" in it. Now add the ice water and chop at 85 % vacuum and approx. 3500 rpm until max. 4 °C. Refrigerate until the matrix is needed.
2. For the emulsion, place the water in the cutter and dissolve the "Bratwurst" aroma mixture with the "Vegan Sausage" emulsion in it. Now slowly add the oil and chop at approx. 3500 rpm up to max. 12 - 14 °C until a homogeneous mass is obtained.
3. Add the matrix to the emulsion and finish chopping at 85 % vacuum and 3500 rpm until a sausage meat temperature of max. 15 °C is reached.
4. Fill the mass into skins (e.g. cal. 24) and scald at 86 °C to a core temperature of 82 °C.

LMIV / QUID / INGREDIENTS

Drinking water, vegetable oil (rapeseed), pea protein, bamboo fibre, psyllium husk, dextrose, salt, natural flavouring, yeast extract, thickeners: (methyl cellulose E461, processed eucheama seaweed (E407a), guar gum (E412), xanthan gum (E415)), acidity regulator: (lactic acid (E270), citric acid (E330)), potato starch, colouring food (radish, apple, blackcurrant, maltodextrin), colour: simple caramel (E150a).

Allergens: (subject to labelling)

-none-

ALLERGENS

NUTRITIONAL INFORMATION		
Calorific value	797.2 kJ	190.1 kcal
Fat	15.2	g/100 g
thereof saturated fatty acids	1.6	g/100 g
Carbohydrates	4.8	g/100 g
of which sugar	1.8	g/100 g
Protein	8.7	g/100 g
Salt (= sodium x 2.5)	2.4	g/100 g



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INNOVATIVE COMPOUNDS FOR VEGAN MEAT AND SAUSAGE ALTERNATIVES

VEGAN HOTDOG

MATERIAL		COMPOSITION/INGREDIENTS	
Matrix		MATRIX	41.50 kg
Matrix vegan sausage	4.50 kg	EMULSION	58.50 kg
Vegetable oils	6.00 kg	Flavour Blend Hot Dog	1.50 kg
Ice	15.50 kg		101.50 kg
Water	15.50 kg		
Emulsion			
Emulsion "vegan sausages"	17.25 kg		
Water, cold	32.75 kg		
Vegetable oils	8.50 kg		

MANUFACTURING TECHNOLOGY

1. For the matrix, put the oil in the cutter and dissolve the "Vegan Sausages" matrix in it. Now add the ice water and chop at 85 % vacuum and approx. 3500 rpm up to max. 4 °C. Refrigerate until the matrix is needed.
2. For the emulsion, place the water in the cutter, dissolve the "Hot Dog" flavour mixture with the spice and the "Vegan Sausage" emulsion in it. Now slowly add the oil and chop at approx. 3500 rpm up to max. 12 - 14 °C until a homogeneous mass is formed.
3. Add the matrix to the emulsion and finish chopping at 85 % vacuum and 3500 rpm until the sausage meat reaches a temperature of max. 15 - 16 °C.
4. Fill the mass into skins, e.g. cal. 20, and smoke according to the programme.

5. Smoking programme:

1. Bake for 10 min at 55 °C with low air circulation
2. Circulate for 40 min at 65 °C
3. Dry for 10 min at 70 °C
4. Smoke for 20 min at 70 °C
5. Dry for 10 min at 70 °C
6. Smoke at 70 °C for 7 min.
7. 25 min 86 °C brew (to core 80-82 °C)
8. 2 min shower
9. Dry for 5 min at 25 °C with circulating air at high temperature

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VEGAN HOTDOG

LMIV / QUID / INGREDIENTS

Drinking water, vegetable oil (rapeseed), pea protein, bamboo fibre, psyllium husk, dextrose, salt, yeast extract, natural flavouring, thickener: methyl cellulose E461, (processed eucheama seaweed (E407a), guar gum (E412), xanthan gum (E415)), colouring food: (radish, apple, blackcurrant, maltodextrin), colour: simple sugar caramel (E150a), acidity regulator: (lactic acid (E270), citric acid (E330)), potato starch, rice-onion fermentate (rice flour, onion juice concentrate, quinoa flour).

Allergens: (subject to labelling)

-none-

ALLERGENS

NUTRITIONAL INFORMATION		
Calorific value	802.4 kJ	191.8 kcal
Fat	15.4	g/100 g
thereof saturated fatty acids	1.6	g/100 g
Carbohydrates	4.8	g/100 g
of which sugar	2.3	g/100 g
Protein	8.6	g/100 g
Salt (= sodium x 2.5)	1.8	g/100 g



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MEAT LOAF TYPE LEBERKÄS VEGAN

MATERIAL		COMPOSITION/INGREDIENTS	
Matrix		MATRIX	41.50 kg
Matrix vegan sausage	4.50 kg	EMULSION	58.50 kg
Vegetable oils	6.00 kg		100.00 kg
Ice	15.50 kg		
Water	15.50 kg		
Emulsion			
Emulsion „vegan sausages“	18.00 kg		
Water, cold	31.75 kg		
Vegetable oils	6.50 kg		
Aroma Blend Leberkäs	2.25 kg		

MANUFACTURING TECHNOLOGY

1. for the matrix, put the oil in the cutter and then dissolve the „Matrix Vegan Sausages“ in it. Add the ice water and chop at approx. 3000 rpm up to max. 4 °C until a voluminous, airy mass is formed. Refrigerate until the matrix is needed again.
2. For the emulsion, put the water in the cutter and dissolve the „Vegan Sausage Emulsion“ with the “Flavour Mixture Meat Loaf type Leberkäs vegan” in it. Now slowly add the oil and chop at approx. 3000 rpm up to max. 17 °C.
3. Add the matrix to the emulsion and finish churning at 17 °C.
4. Pour the mixture into meat loaf moulds and bake at 100 °C until the core temperature is at least 78 °C.

LMIV / QUID / INGREDIENTS

Drinking water, vegetable oil (rapeseed), pea protein, bamboo fibre, psyllium husks, dextrose, cooking salt, yeast extract, Natural flavouring, thickener: methyl cellulose E461, (processed eucheuma seaweed (E407a), guar gum (E412), xanthan gum (E415)), colouring food: (radish, apple, blackcurrant, maltodextrin), colourant: Simple sugar caramel (E150a), acidity regulator: (lactic acid (E270), citric acid (E330)), potato starch, rice-onion fermentate (rice flour, onion juice concentrate, quinoa flour).

Allergens: (subject to labelling)

-none-

ALLERGENS

NUTRITIONAL INFORMATION		
Calorific value	751.2 kJ	179.6 kcal
Fat	13.7	g/100 g
thereof saturated fatty acids	1.4	g/100 g
Carbohydrates	5.3	g/100 g
of which sugar	2.4	g/100 g
Protein	8.7	g/100 g
Salt (= sodium x 2.5)	1.8	g/100 g



The recipe was created to the best of our knowledge. We cannot accept any liability for the results obtained or for the consequences under food law.