RANGE **VIN'**MISCEO

Dairy alternatives

by vinpai
Vegan
THE BEST OF PLANTS & ALGAE

>>**VIN'OLEO**

FOR THEPRODUCTION OF A **MARGARINE** THAT CAN BE USED IN A COLD PROCESS AS WELL AS IN A HOT PROCESS.

● APPLICATIVE RECIPE

VIN'OLEO (PXO090)	**2.60%**
WATER	**36.70%**
VEGETABLE FAT	**40.00%**
VEGETABLE OIL	**20.00%**
SALT*	**0.40%**
LACTIC ACID	**0.10%**
PRESERVATIVE	**0.20%**

1 KG OF PREMIX = 38.5 KG OF END PRODUCT

* V-SALT: salt reduction solutions.

SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.
USE POTASSIUM SORBATE AS PRESERVATIVE.

OUR TIPS

CHOOSE SUNFLOWER OR RAPESEED OIL AS VEGETABLE OIL.
CHOOSE PALM OR COPRA FAT AS VEGETABLE FAT.

● PRODUCTION PROCESS

This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Mixing	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	3 min	3000 t /min (speed 6)	**Ambiant** temperature
Step 2 Stabilization	Place the product in a positive cold room (+2/+4°C) for stabilisation for 48h.	48 H	**Positive cold room**	**+2°C / +4°C**

▶ YouTube

INDUSTRIAL EQUIPMENT & **INVESTMENT**

Mixer

PACKING

Our VIN'OLEO premix is packed into mutilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

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