



Plant-based frozen sausage

With Vertis™ TVP P70.12m and
Vertis™ PB Pea

Modern eating habits are evolving – and consumers are looking for smart food choices that suit their lifestyle, dietary preferences and desire for better nutrition while delivering the taste and texture they enjoy.

That is why our experts have developed this delicious, plant-based sausage with a familiar eating experience consumers expect from a classic favorite while helping manufacturers create appealing, protein-rich products with a clean label approach.

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This plant-based frozen sausage concept features our Vertis™ Pea TVP with 70% protein content, and Vertis™ PB Pea delivering a satisfying bite, succulent texture and balanced flavor profile.

Vertis™ TVP P70.12m is an ideal solution for premium plant-based applications where texture, sensory performance and protein enrichment are key formulation priorities.

Vertis™ PB Pea functional protein provides binding and texturizing properties, that support clean label positioning while contributing to the protein content of the finished product.

Target audience

For flexitarians and plant-based consumers seeking familiar meal experiences.

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- Vertis™ TVP P70.12m
- Vertis™ PB Pea
- Natural flavors (mortadella, sausage, umami)
- Vegetable extract
- Fiber blend
- Pea protein isolate

Benefits

- High in protein
- Authentic taste
- Plant-based
- Premium positioning

Eating moment

Perfect for casual lunch or dinner, shared platters, parties or snacking moments.

Manufactured in a facility that also processes milk, eggs, peanuts, nuts, sesame, mustard, soy and wheat and therefore may contain traces of all the above

Nutrition facts

Per 100g

Energy (kcal)	170
Protein (g)	20.41
Carbohydrates (g)	2.46
Of which sugars (g)	1.68
Fat (g)	8.17
Of which saturated fat (g)	6.0
Dietary fibers (g)	2.8
Salt (g)	1.73

Recipe

Ingredients	%
Vertis™ TVP P70.12m	13.10
Hydration water for TVP	23.05
Salt	1.00
Spice mix (13035 Maxagusto 50% /	
Garlic 25% / Black Pepper 25%)	0.35
Fiber blend 1004279	1.25
Pea protein isolate P960	3.50
Mortadella flavor 555325 CB	0.25
Sausage flavor veg 588261 2CB	0.40
Meaty umami flavor 864832 5CB	0.30
Red beet juice powder	
(Barbabetola P-WS)	0.25
Vegetable extract CR	0.75
Coconut oil	6.00
Hydration water for gelling system	39.00
Pea protein isolate P960	3.00
Vertis™ PB Pea	7.80

Total	100.00
Total water content	62.05

Preparation

1. Hydrate Vertis™ TVP P70.12m with water, colors, flavors and protein in a mixer/ kneader at slow speed for 15 min
2. Blend ice and cold water (70/30) in a cutter or Thermomix at speed 4.5 for 30s. Add Vertis™ PB Pea and pea protein isolate, then mix
3. Add the Vertis™ PB Pea gel to the mixer with the hydrated TVP and mix for 1 minute at slow speed
4. Add the fiber blend and mix for 20s at slow speed
5. Add the cold chopped or grinded coconut oil and mix for 30s at low speed
6. Remove the air from the dough
7. Minimize air by using a vacuum filler (or vacuumize dough before filling)
8. Fill in 24mm vegan chasing and form sausages of 60gram
9. Gel setting by cooling overnight or direct freezing
10. Defrost and pan fry before consumption

Ingredients list

Water, pea protein, textured vegetable protein (Vertis™ TVP P70.12m), vegetable fat, fibers, natural extracts (red beet, apple), salt, natural flavor, spice mix (onion, yeast extract, sugar, garlic, black pepper).

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