

Peagan snack balls filled



NovaTaste - IFFA 2025



The future is plant-based

Limitless taste

- Purely plant-based is synonymous with varied, healthy and tasty
- Plant-based ingredients can turn into tasty sausages and bread toppings, spreads, cheese, burger patties, nuggets as well as completely new plant-based products, that impress with their list of ingredients
- Plant-based is a trend for years currently being rethought from alternatives to stand alone products
- Almost no limits are set in terms of taste, which is why vegan raw materials can be used true to the motto „Taste the world“
- In cooperation with VEMAG coextruded filled snack balls were developed, showing taste and texture in a convenient way



„Innovation with taste“

Peagan snack balls filled



Peagan snack balls filled

Recipe Balls

MATERIAL

40.00 kg	Drinking water, 8-10 °C	
15.00 kg	Ice	
29.00 kg	Peagan Meatballs Combi	299473 *
6.00 kg	Vegetable oil, 2-4 °C	
5.00 kg	Coconut fat, 1 mm	
5.00 kg	Onions, 2-3 mm	

PROCESSING

1. Mix drinking water, ice and Peagan Meatballs Combi for a couple of rounds
2. Slowly add vegetable oil and mix until you get a good bind
3. Add onions and pre-cut coconut fat, keep mixing until the mass is homogenous
4. Let the mass rest in the cooler over night
5. Form balls, patties or desired product, fry for 30-40 seconds at 170 °C
6. Cool down/freeze and pack

* Product not in stock; Observe minimum purchase quantity



Peagan snack balls filled

Recipe Filling

Emulsifier Base

MATERIAL

20.00 kg	Dinking water, 8-10 °C	
20.00 kg	Vegetable oil	
1.00 kg	Emulsifier Universal OA	294601 *

PROCESSING

1. Put water into the bowl chopper
2. Add Emulsifier Universal OA and mix the mass for 2 minutes at medium speed
3. Slowly add oil and emulsify the mass at high speed

Vegan Filling Tomato Paprika

MATERIAL

40.00 kg	Emulsifier Base
23.00 kg	Tomato paste
25.00 kg	Sweet pepper red
10.00 kg	Onions
2.00 kg	Sugar

INGREDIENTS PER KG

40.00 g	Potato starch	
4.00 g	Salt	
3.00 g	Pizza	189540
10.00 g	Optimiser MC without salt	251393 *

PROCESSING

1. Cut tomato paste, emulsion and Optimizer MC without salt to a homogenous mass
2. Add pre-cut or diced vegetables to the mass and cut to a granule size of approx. 2-3 mm
3. Add potato starch and Pizza, mix to a homogenous mass
4. Let the material rest for at least 4 hours in the cooler until further processing

* Product not in stock; Observe minimum purchase quantity



VEMAG: Coextrusion



Single and double line coextrusion by Ball Control BC237

- VEMAG develops and produces high-quality filling, portioning and forming systems for food manufacturers around the world
- VEMAG – Your expert for machine technology
- easy production of filled and unfilled vegetable balls, bites and snacks as well as classic burgers, nuggets and croquettes with the Robby vacuum filler with Ball Control 237
- experience production live at VEMAG: Hall 8.0, Stand B04



VE Peagan Meat Balls

Function and taste for vegan “minced meat” specialties

Product details:

Product description: Preparation for the production of vegan products

Product benefits:

- full bodied, meaty seasoning with pepper, allspice and garlic
- provides structure, bite and perfect texture
- without allergenic ingredients (according to EU regulation)
- without the addition of additives flavor enhancers
- halal certifiable

Labelling recommendation: Textured pea protein (pea protein, pea flour), thickener: E461 methyl cellulose, sunflower seeds defatted, pea fiber, pea protein, flavorings, salt, caramel (glucose-fructose syrup, maltodextrin, water), spices

Dosage: 29 % in final product

Item no.: 299473*

* Product not in stock; Observe minimum purchase quantity



Optimizer MC without salt

Improved structure and water binding

Product details:

Product description: Compound of additives

Product benefits:

- structure former for vegan and convenience products such as burgers and nuggets
- for ideal firmness, especially for products eaten hot
- reduced water loss in fried products
- without allergenic ingredients (according to EU regulation)
- halal certifiable

Labelling recommendation: Thickener: E461 methyl cellulose, E460 cellulose, maltodextrin

Dosage: 1 : 2.5 : 8.75 (powder : oil/fat : water)

Item no.: 251393*

* Product not in stock; Observe minimum purchase quantity



Emulsifier Universal

Stabilized filling

Product details:

Product description: Compounds of ingredients

Product benefits:

- production of creamy fat emulsions
- without allergenic ingredients (according to EU regulation)
- halal certifiable

Labelling recommendation: Thickener E412 guar gum, E407a processed eucheama seaweed, pea protein

Dosage: 1 : 20 : 20 (powder : oil : water)

Item no.: 294601*

* Product not in stock; Observe minimum purchase quantity



Vegan Majo

Quick and easy to use

Product details:

Product description: Compound of ingredients

Product benefits:

- for conventional and vegan applications, like mayonnaise
- without allergens (according to EU regulations No. 1169/2011)
- without added taste enhancing additives
- halal suitable

Labelling recommendation: Modified starch, sugar, salt, thickener: E415 xanthan gum

Dosage: 75 g/kg

Item No.: 293259



Pesto compound

For more safety and stability

Product details:

Product description: : Compound of ingredients

Product benefits :

- good emulsifying capacity
- standardization of cheese taste
- standardization of pH-value in finished product
- without the addition of additives flavor enhancers

Labelling recommendation: Milk proteins, cheese powder, cream powder, salt, acidity regulator: E270 lactic acid

Dosage: according to application

Item No.: 495127*

* Product not in stock; Observe minimum purchase quantity



Pizza Herbs

Typical Mediterranean flavor

Product details:

Product description: herbs/spice mixture

Product benefits:

- full-bodied
- halal certifiable

Labelling recommendation: Herbs and spices

Item no.: 189540, 1 kg



NovaTaste Inside

Innovation

Picking up on and implementing trends

Binding

Functional ingredients for a stable structure

Texture

Functional ingredients for optimal firmness, texture and perfect bite

Taste

Full-bodied blend with flavorings and spices
Aromatic herbs for tasty filling

Nutritional value

Plant proteins and fibers for a balanced diet



Crafting
a world of
taste



NovaTaste