



Vegan Merguez Sausage

Yeast extract for boosting flavor

What is the impact of the Biospringer ingredient(s) used in this formula?

Springer® Umami D205 / 0 - PW

Dosage: 1.20 % (as consumed)

- Brings rounded, meaty notes
- Brings umami and boosts spice profile

Ingredients:	Control	Test
Water	54.44%	54.44%
Gluten	28.00%	28.00%
Maltodextrin	5.86%	4.66%
Merguez Seasoning	4.50%	4.50%
Oil	3.10%	3.10%
Soy Concentrate	2.50%	2.50%
Salt	1.60%	1.60%
Springer® Umami D205 / 0 - PW	-	1.20 %
Total:	100.00%	100.00%

Preparation instructions:

- Mix all ingredients together to create a soft dough
- Let stand for at least 5 minutes
- Form into the desired shape and wrap in aluminum foil
- Steam in the oven for 1 hour, then let cool
- Let sit overnight in the fridge to firm up the texture
- Cook in a pan with some oil until the exterior is browned

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