



Wienie-Pak

Veggie Test at Innovation Center in Brno

The world evolves every day, and things change. It's not good to stay in one place. Throughout our lives, it's necessary to work on our education and view news and challenges as opportunities that push us to explore new territories. That's why, in the third week of October, we focused on a group of people whose names we all know well – vegetarians!

With the support of our German technicians and in cooperation with Christl, a company operating in the spices industry, I had the opportunity to experience two interesting days alongside specialists in their field. I witnessed the production and processing of four different veggie sausages. Veggie products have found their place in the German market, and there's no doubt that their market share will continue to grow in the future.

Production of emulsions presents no problems. Processing differs from working with meat; there's no need for grinding, ingredients are in powder form, and the terminal temperature of the emulsion is higher than that of meat emulsion. The tested emulsions were either liquid or dough-like. Stuffing and cooking processes are trouble-free. The real challenge arises during the peeling stage. Removing the casing from sausages with unstable surfaces proved to be challenging. Several factors contribute to this complexity. The texture of sausages causes the casing to adhere during cooking. Temperature fluctuations change the diameter and surface of the sausages. When the surface isn't firm enough, it undergoes significant stress in the peeler, which is equipped with sharp wheels and other elements that can easily damage the product.

Break down:

Used Materials:

Nova Casing HD-P Easy Peel 020 brown, Nova Casing HD-P Easy Peel 016 brown, Nova Casing HD-P 020 BLUE TRANSLUCENT DARK 199, Wienie-Pak RP-E / NMO US22 Blue stripe, Wienie-Pak RP-E / MO US24 Black stripe, Wienie-Pak SMH / NMO US25 Clear casing, Wienie-Pak RP / MO US22 Blue stripe, Wienie-Pak RP-E / MO US 23W Blue window casing

Emulsions:



Despite these challenges, veggie sausages can be peeled. The key lies in the product specifications and maintaining a lower temperature of the sausages before peeling. Soaking the products in cool water has also proven helpful in many cases.

This test was new for all of us, and thanks to it, we now know the way forward. We have a direction. Nothing starts without taking the first step. I am glad that the initial step took place in our Innovation Center in Brno, and I could be a part of it. A big thank you to our German team and the company Christl.