



Taste & Technology

# Pineapple SV

**Recipe number:**

04.10.029

**Starting material:**

1000 g Pineapple, fresh

**Seasonings & additives:**

50 g Würz-Topping Cariba flavour topping 585650

**Processing procedure:**

Peel the pineapple; cut into slices and marinate in the marinade. Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

**Preparation:**

Cook in a water bath at +80°C for 30 minutes.

Remove the cooked pineapple from the bag and briefly BBQ to caramelize.

**EU Food Information Regulation:**

Pineapple, fresh water, rapeseed oil, floral honey, table salt, sugar, spirit vinegar, apple pulp, seasoning (contains MUSTARD), tomato puree, modified starch, MILK PROTEIN, natural flavouring, thickening agent: E 412 Guar gum

**Analysis:**

|                       |         |
|-----------------------|---------|
| Calorific value KJ    | 265 KJ  |
| Calorific value Kcal  | 63 Kcal |
| Fat                   | 0.7 g   |
| Saturated fatty acids | 0.1 g   |
| Carbohydrates         | 12.8 g  |
| Sugar                 | 12.6 g  |
| Protein               | 0.5 g   |
| Sodium                | 0.2 g   |
| Salt                  | 0.4 g   |