



Taste & Technology

Apple SV

Recipe number:

04.10.030

Starting material:

1000 g Apple

Seasonings & additives:

50 g Ontario Gourmet Marinade 544850

Processing procedure:

Cut the apple 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 apple from the bag.

EU Food Information Regulation:

Apple, floral honey, water, spirit vinegar, table salt, sugar, seasoning (contains CELERIAC), apple pulp, tomato puree, flavouring, lemon juice powder, thickening agent: (E 415 Xanthan gum, E 412 Guar gum)

Analysis:

Calorific value KJ	291 KJ
Calorific value Kcal	69 Kcal
Fat	0.1 g
Saturated fatty acids	0.0 g
Carbohydrates	15.4 g
Sugar	14.2 g
Protein	0.4 g
Sodium	0.2 g
Salt	0.4 g