



Taste & Technology

Baby Back Ribs SV

Recipe number:

04.10.001

Starting material:

4000 g Pork spare ribs

Seasonings & additives:

400 g Honey BBQ steak marinade 462250

Processing procedure:

Rub the marinade into the baby back ribs.
Place in the correct shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Art. No.: 990550 shrink bag 600x400

Preparation:

Cook in a water bath at +65°C for 12 hours.

Remove the cooked baby back ribs from the bag and briefly sear on a BBQ.

EU Food Information Regulation:

Pork, water, sugar, table salt, floral honey, seasoning, spirit vinegar, mustard condiment (water, sugar, MUSTARD SEEDS, spirit vinegar, seasoning), modified starch, spice extracts, dextrose, smoke

Analysis:

Calorific value KJ	1,056 KJ
Calorific value Kcal	254 Kcal
Fat	19.3 g
Saturated fatty acids	8.4 g
Carbohydrates	3.6 g
Sugar	3.4 g
Protein	16.3 g
Sodium	0.6 g
Salt	1.4 g