



Taste & Technology

Pear SV

Recipe number:

04.10.031

Starting material:

1000 g Pear

Seasonings & additives:

50 g Würz-Topping Tropicana flavour 565050
topping

Processing procedure:

Cut the pear into quarters 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 pear from the bag.

EU Food Information Regulation:

Pear, water, rapeseed oil, sugar, seasoning (contains CELERIAC), table salt, mixed fruit (pear, peach, pineapple, grapes, cherries), spirit vinegar, POWDERED CREAM, dextrose, yeast extract, thickening agent: (E 415 Xanthan gum, E 412 Guar gum), flavouring

Analysis:

Calorific value KJ	304 KJ
Calorific value Kcal	72 Kcal
Fat	1.6 g
Saturated fatty acids	0.2 g
Carbohydrates	12.6 g
Sugar	10.5 g
Protein	0.6 g
Sodium	0.2 g
Salt	0.5 g