



Taste & Technology

Bolognese SV

Recipe number:

04.10.033

Starting material:

1000 g Beef mince
12 g Rapeseed oil, refined

Seasonings & additives:

| | | |
|--------|--|---------|
| 1500 g | Feine Würzsauce Bolognese fine seasoning sauce | 835050 |
| 6 g | Xanthan gum (E 415) | 660.500 |

Processing procedure:

Dissolve the Xanthan gum in the oil and beat into the sauce.
Mix the sauce and the beef mince together.
Place the mixture in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +85°C for 60 minutes.

Remove the cooked bolognese from the mix and stir through again.

EU Food Information Regulation:

Beef, tomato puree, vegetables (tomatoes, carrots), water, sugar, seasoning, modified starch, yeast extract, table salt, thickening agent: (E 415 Xanthan gum, E 412 Guar gum), flavouring, maltodextrin, rapeseed oil, acidity regulator: E 262 Sodium acetate, acidifier: E 334 Tartaric acid L+, preservative: (E 202 Potassium sorbate, E 211 Sodium benzoate)

Analysis:

| | |
|-----------------------|----------|
| Calorific value KJ | 553 KJ |
| Calorific value Kcal | 133 Kcal |
| Fat | 8.6 g |
| Saturated fatty acids | 1.1 g |
| Carbohydrates | 4.3 g |
| Sugar | 2.8 g |
| Protein | 8.7 g |
| Sodium | 0.4 g |
| Salt | 1.1 g |