



Taste & Technology

Chili Con Carne SV

Recipe number:

04.10.034

Starting material:

1000 g Beef mince
12 g Rapeseed oil, refined

Seasonings & additives:

2500 g	Feine Würzsauce Chili con Carne fine seasoning sauce	835150
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 chili con carne from the bag and stir through again.

EU Food Information Regulation:

Water, beef, vegetables (sweetcorn, bell pepper, kidney beans), rapeseed oil, spirit vinegar, tomato powder, seasoning, table salt, modified starch, sugar, yeast extract, flavouring, thickening agent: (E 415 Xanthan gum, E 412 Guar gum), caramel, preservative: (E 202 Potassium sorbate, E 211 Sodium benzoate), dextrose

Analysis:

Calorific value KJ	479 KJ
Calorific value Kcal	115 Kcal
Fat	6.0 g
Saturated fatty acids	0.8 g
Carbohydrates	7.0 g
Sugar	3.0 g
Protein	6.9 g
Sodium	0.7 g
Salt	1.6 g