



Taste & Technology

Fennel SV

Recipe number:

04.10.037

Starting material:

1000 g Fennel, fresh

Seasonings & additives:

50 g Lafiness BBQ butter SG 555150

Processing procedure:

Cut the fennel 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 +85°C for 30 - 45 minutes.

Remove the cooked fennel from the bag.

EU Food Information Regulation:

Fennel, rapeseed oil, table salt, SKIMMED MILK POWDER,
flavour enhancer: E 621 Monosodium glutamate,
BUTTER, spices, palm fat, seasoning, yeast extract,
natural flavouring, acidifier: E 330 Citric acid

Analysis:

Calorific value KJ	339 KJ
Calorific value Kcal	81 Kcal
Fat	3.3 g
Saturated fatty acids	0.5 g
Carbohydrates	7.1 g
Sugar	7.0 g
Protein	3.5 g
Sodium	0.4 g
Salt	0.9 g