



Taste & Technology

## Piglet Loin SV

**Recipe number:**

04.10.008

**Starting material:**

2000 g Piglet loin with rind

**Seasonings & additives:**

200 g LAFINESS Alabama Free SG 482050

**Processing procedure:**

Marinate the piglet loin with rind in the marinade.  
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

**Preparation:**

Cook in a water bath at +68°C for 10-12 hours  
Remove the loin from the bag and roast in the oven at +200°C  
until the rind is crispy.

**EU Food Information Regulation:**

Pork, rapeseed oil, table salt, seasoning, sugar, natural  
flavouring, palm fat

**Analysis:**

Calorific value KJ	747 KJ
Calorific value Kcal	179 Kcal
Fat	10.7 g
Saturated fatty acids	2.4 g
Carbohydrates	0.9 g
Sugar	0.5 g
Protein	19.8 g
Sodium	0.8 g
Salt	1.9 g