



Taste & Technology

Crispy Pork Roast SV

Recipe number:

04.10.013

Starting material:

2000 g Pork roast with rind

Seasonings & additives:

40 g	Crusty Roast/Creamy Roast	055300
300 g	Curing brine for crispy pork roast 15%	ER2007458

Processing procedure:

Inject the pork roast with 15% of the curing brine.
Slash the rind of the roast in a criss-cross and massage in the seasoning.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990550 shrink bag 400x600

Preparation:

Cook in a water bath at +70°C for 10-12 hours
Remove the roast from the bag and roast in the oven at +200°C until the rind is crispy.

EU Food Information Regulation:

Pork, potable water, table salt, seasoning, spirit vinegar or moderated spirit vinegar, stabiliser: (E 451 Triphosphates, E 450 Diphosphates), dextrose, natural flavouring, antioxidant: E 301 Sodium ascorbate, preservative: E 250 Sodium nitrite,

Analysis:

Calorific value KJ	623 KJ
Calorific value Kcal	149 Kcal
Fat	8.6 g
Saturated fatty acids	1.9 g
Carbohydrates	1.4 g
Sugar	0.3 g
Protein	16.4 g
Sodium	1.2 g
Salt	3.0 g