



Taste & Technology

Salmon SV

Recipe number:

04.10.046

Starting material:

1000 g Salmon filet

Seasonings & additives:

70 g LAFINESS Honey & Mustard SG 541950

Processing procedure:

Marinate the salmon steaks 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 +52°C for 30 minutes.

Remove the cooked salmon steaks from the bag and sear in a frying pan.

EU Food Information Regulation:

Salmon filet (salmon filet), rapeseed oil, sugar, mustard condiment (water, MUSTARD SEEDS, spirit vinegar, table salt, sugar, seasoning, natural flavouring), floral honey, table salt, Dijon mustard (water, MUSTARD SEEDS, spirit vinegar, table salt), palm fat, seasoning (contains MUSTARD), orange juice concentrate

Analysis:

Calorific value KJ	972 KJ
Calorific value Kcal	234 Kcal
Fat	16.5 g
Saturated fatty acids	5.3 g
Carbohydrates	1.9 g
Sugar	1.9 g
Protein	19.3 g
Sodium	0.2 g
Salt	0.4 g