



Taste & Technology

Brine 15% for Pulled Meat

Recipe number:

19.98000.003

Starting material:

100.00 kg Ice/Water

Seasonings & additives:

20.00 kg	KP Injection curing mix for BBQing, roasting and frying	1040600
1.60 kg	Kulinavo brine seasoning for BBQing and frying	1040700

Processing procedure:

1. Dissolve the KP injection curing mix in the ice water.
2. Dissolve the AVO Kulinavo brine seasoning

Preparation:

Inject 15% of the brine

EU Food Information Regulation:

Potable water, starch, table salt, glucose syrup, stabiliser: E 331 Sodium citrates, dextrose, natural flavouring, smoke

Analysis:

Calorific value KJ	189 KJ
Calorific value Kcal	44 Kcal
Fat	0.0 g
Saturated fatty acids	0.0 g
Carbohydrates	10.6 g
Sugar	1.3 g
Protein	0.1 g
Sodium	2.3 g
Salt	5.8 g