



Taste & Technology

Brine for Roast Knuckle of Pork 12%

Recipe number:

19.98000.090

Processing procedure:

1. Dissolve the Activ Cross in water.
2. Add the AVO Liq Bratarom and stir to dissolve
3. Add the ice and dissolve fully

Starting material:

| | |
|-----------|---------------------|
| 100.00 kg | Ice 20% / Water 80% |
| 100.00 kg | |

Inject 12% of the brine

Ingredients:

Potable water, table salt, acidity regulator: (E 262 Sodium acetates, E 325 Sodium lactate), flavour enhancer: E 621 Monosodium glutamate, water, seasoning (contains CELERIAC), natural flavouring

Seasonings & additives:

| | | |
|----------|---|---------|
| 16.00 kg | Activ Cross Complete | 1156300 |
| 1.50 kg | Liq Würz Bratarom without glutamate 10 kg | 828402 |

Nutritional values:

| | |
|-----------------------|-------|
| Calorific value KJ | 31KJ |
| Sugar | 0.2g |
| Calorific value Kcal | 7Kcal |
| Protein | 0.7g |
| Fat | 0.0g |
| Sodium | 4.8g |
| Saturated fatty acids | 0.0g |
| Salt | 12.0g |
| Carbohydrates | 0.4g |