



Taste & Technology

Starting material:

9.00 kg	Water
1.00 kg	Ice
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10.00 kg	

Seasonings & additives:

2.00 kg	KP injection curing mix for BBQing, roasting, frying	1040600
0.20 kg	Kulinavo brine seasoning for BBQing + frying	1040700

Processing procedure:

Mix the injection curing mix and water well.
Following this, add the ice and stir until all ingredients have dissolved.

Ingredients:

Potable water, starch, table salt, glucose syrup, stabiliser: (E 500 Sodium carbonates, E 331 Sodium citrates), dextrose, natural flavouring, maltodextrin, smoke

Nutritional values:

Calorific value KJ	193KJ
Sugar	1.5g
Calorific value Kcal	45Kcal
Protein	0.1g
Fat	0.0g
Sodium	2.3g
Saturated fatty acids	0.0g
Salt	5.9g
Carbohydrates	10.8g

Brine for Pulled Pork, Pulled Chicken, Beef Brisket 15%