



Taste & Technology

## Mini Pork Knuckles SV

### Recipe number:

04.10.015

### Starting material:

1000 g Mini pork knuckles

### Seasonings & additives:

20 g	BBQ, rolling, spit-roasting seasoning salt FREE	484800
120 g	Brine for roast knuckle of pork 12%	ER2007490

### Processing procedure:

Inject the pork roast with 12% of the curing brine.  
Sprinkle the seasoning over the knuckles and then massage it in.  
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +75°C for 8 hours  
Remove the knuckles from the bag and BBQ until crispy.

### EU Food Information Regulation:

Pork, potable water, pork bacon, table salt, seasoning (contains CELERIAC), dextrose, flavour enhancer: E 621 Monosodium glutamate, water, natural flavouring

### Analysis:

Calorific value KJ	1,310 KJ
Calorific value Kcal	317 Kcal
Fat	29.0 g
Saturated fatty acids	11.6 g
Carbohydrates	1.4 g
Sugar	1.3 g
Protein	12.4 g
Sodium	0.9 g
Salt	2.2 g