



Taste & Technology

Picanha SV

Recipe number:

04.10.017

Starting material:

1000 g Picanha - beef topside

Seasonings & additives:

100 g LAFINESS Tomato Salsa Free SG 508050

Processing procedure:

Marinate the Picanha (beef topside) 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 +54°C for 4- 5 hours.

The product will then be medium rare.

Remove the cooked Picanha from the bag and sear on a BBQ until a brown crust forms on both sides.

EU Food Information Regulation:

Beef, rapeseed oil, seasoning, table salt, tomato powder, tomato puree, natural flavouring, palm fat

Analysis:

Calorific value KJ	1,123 KJ
Calorific value Kcal	271 Kcal
Fat	21.3 g
Saturated fatty acids	5.0 g
Carbohydrates	1.9 g
Sugar	0.7 g
Protein	17.6 g
Sodium	0.4 g
Salt	1.0 g