



Taste & Technology

Curing Brine for Crispy Pork Roast 15%

Guidelines:

Recipe number:

02.2.005

Processing procedure:

Place the water in the container.

Mix in the AVO-Blitz Top Soluble, Liq Bratarom without glutamate and ERPU Gold DV, then add the nitrite salting mix and mix until everything has dissolved.

Finally, add the flaked ice and stir well again.

Requirements as per guideline:

Starting material:

80.00 kg	Water
20.00 kg	Flaked ice
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100.00 kg	

Seasonings & additives:

16.00 kg	E250 Nitrite salting mix 25 kg	062503
6.50 kg	+ AVO Blitz top soluble	1755500
1.00 kg	Liq Würz Bratarom without glutamate 3 kg	828.401
5.00 kg	0% ERPU GOLD V	2110000

Ingredients:

Potable water, table salt, spirit vinegar or moderated spirit vinegar, water, stabiliser: (E 451 Triphosphates, E 450 Diphosphates), dextrose, natural flavouring, antioxidant: E 301 Sodium ascorbate, preservative: E 250 Sodium nitrite,

Nutritional values:

Calorific value KJ	39KJ
Sugar	1.0g
Calorific value Kcal	9Kcal
Protein	0.1g
Fat	0.1g
Sodium	6.3g
Saturated fatty acids	0.0g
Salt	15.8g
Carbohydrates	1.1g