



Taste & Technology

Presa SV

Recipe number:

04.10.020

Starting material:

1000 g Presa steak - pork shoulder steak

Seasonings & additives:

100 g LAFINESS Arizona Free SG 482150

Processing procedure:

Marinate the Presa steak (pork shoulder steak) with the marinade.

Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +57°C for 6 hours.

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

EU Food Information Regulation:

Pork, rapeseed oil, table salt, seasoning, sugar, palm fat, natural flavouring, smoke

Analysis:

Calorific value KJ	906 KJ
Calorific value Kcal	218 Kcal
Fat	15.9 g
Saturated fatty acids	2.8 g
Carbohydrates	1.3 g
Sugar	0.2 g
Protein	17.4 g
Sodium	0.7 g
Salt	1.7 g