



Taste & Technology

## Pulled Chicken SV

### Recipe number:

04.10.021

### Starting material:

5000 g Chicken breast without skin  
5000 g Chicken leg without skin

### Seasonings & additives:

1500 g Brine 15% for pulled meat ER2007508  
250 g Chicken seasoning salt FREE 807010

### Processing procedure:

Inject the chicken breast with 15% of the brine solution and massage the chicken seasoning salt into the meat. Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

### Preparation:

Cook in a water bath at +85°C for 4 hours.

Reserve the cooking juices from the bag and mix into the meat after it has been pulled.

Remove the cooked chicken breast from the bag and cook on all sides on the BBQ before pulling.

### EU Food Information Regulation:

Chicken, chicken leg, potable water, table salt, starch, glucose syrup, seasoning, stabiliser: (E 500 Sodium carbonates, E 331 Sodium citrates), dextrose, natural flavouring, smoke

### Analysis:

Calorific value KJ	519 KJ
Calorific value Kcal	124 Kcal
Fat	5.1 g
Saturated fatty acids	1.7 g
Carbohydrates	1.5 g
Sugar	0.3 g
Protein	17.8 g
Sodium	1.0 g
Salt	2.6 g