



Taste & Technology

Beef Cheeks SV

Recipe number:

04.10.022

Starting material:

1000 g Beef cheeks

Seasonings & additives:

40 g Dark gravy without glutamate 989700

Processing procedure:

Coat the beef cheeks with the dark gravy powder.
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 12 hours.

Remove the cooked beef cheeks from the bag and serve with the sauce from the bag.

EU Food Information Regulation:

Beef, modified starch, table salt, flavouring, caramel, spices, seasoning, sugar

Analysis:

Calorific value KJ	979 KJ
Calorific value Kcal	235 Kcal
Fat	16.4 g
Saturated fatty acids	4.7 g
Carbohydrates	3.4 g
Sugar	0.3 g
Protein	18.5 g
Sodium	0.4 g
Salt	0.9 g