



Taste & Technology

Beef Shoulder Slices SV

Recipe number:

04.10.023

Starting material:

1000 g Beef shoulder in slices

Seasonings & additives:

50 g K Free roulade sauce 847500

Processing procedure:

Coat the slices of beef shoulder well with the K Free roulade sauce.

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 8 hours.

Remove the cooked beef shoulder slices from the bag and serve with the sauce from the bag.

EU Food Information Regulation:

Beef, modified starch, flavouring, table salt, sugar, seasoning, caramel, palm fat (partially hardened), glucose syrup, thickening agent: E 410 Locust bean gum, acidifier: E 330 Citric acid, smoke flavouring

Analysis:

Calorific value KJ	986 KJ
Calorific value Kcal	237 Kcal
Fat	16.4 g
Saturated fatty acids	4.7 g
Carbohydrates	4.0 g
Sugar	0.7 g
Protein	18.2 g
Sodium	0.3 g
Salt	0.8 g