



Geschmack & Technologie

Smoked beef

German guideline:
2.2.2.2

Recipe number:
ER1604216

Requirement according to german guideline:

Raw material:

100.00 kg Beef topside, silverside or similar
100.00 kg

Spices & processing aids:

3.00 kg	sea salt	068800
1.50 kg	nitrite curing salt	062503
0.60 kg	Gepö 2000 E/S	062300
0.40 kg	CUBANA	074200
25.00 g	Starterkulturen RPW Spezial	1473300

casing:

Processing sequence:

Use good meat that has been thoroughly cooled after slaughter in a well-ventilated area.
Determine the fresh weight of the smoked meat and then weigh out the spices and additives.
Spread the dry salt mixture over the meat and rub it in. Vacuum pack the rubbed meat and note the fresh weight and date on the bag.
Cure in the cold room at +6 °C to +8 °C for approx. 5-6 weeks, turning the product weekly.
Remove the smoked meat from the vacuum bag and hang it in the cold room for a week to dry.
After the curing phase, briefly rinse the smoked meat with water and dry.
Shaping with AVO ham nets improves the appearance.

Smoking

Smoke the smoked meat in cold smoke for several hours until the desired colour is achieved. AVO Landrauch dark can be added to the smoke to improve the smoke aroma.
Leave to mature until the desired dryness is achieved.

Ingredients:

beef 157.9 %, sea salt, salt, raw cane sugar, sugar, dextrose, preservative: (E 252 potassium nitrate, E 250 sodium nitrite), antioxidant: E 301 sodium ascorbate, natural flavourings, smoke flavouring

Nutrition declaration:

energy value	838kJ
sugar	1,3g
energy value	199kcal
polyols	0,0g
fat	6,3g
protein	32,7g
saturates	2,5g
sodium	3,3g
carbohydrate	2,9g
salt	8,2g

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