



**Geschmack & Technologie**

## Spianata Romana

**German guideline:**  
2.4.1.1.5

**Recipe number:**  
ER1700685

**Requirement according to german guideline:**

Connective tissue protein-free meat protein (QUID declaration)	>= 12.5
Connective tissue protein-free meat protein in meat protein	>= 80.0

**Raw material:**

21.00 kg	Pork belly 50:50 -18°C
32.00 kg	Pork shoulder meat S III 0°C
38.00 kg	Sow meat S II 0°C
9.00 kg	Pork bacon S X -5°C
100.00 kg	

**Spices & processing aids:**

2.80 kg	nitrite curing salt	062503
1.40 kg	Rohwurstmischung Spianata Romana	1642500
0.04 kg	Starterkulturen f.Edelsalami mediter.	1319000

**casing:**

Hukki casing 120/60 Art.Nr. 1641600

**Processing sequence:**

1. Place the frozen pork belly in the cutter and cut to the desired consistency.
2. Add the well-chilled sow and pork shoulder meat. Cut lightly and mix in.
3. Mix in starter cultures, spices and salt.
4. Just before the mixture starts to bind, add the cold bacon and mix in well.
5. Remove everything and mince in a mincer using the 10 mm disc.
6. Fill into Hukki casings using the vacuum filler and then press onto racks.
7. Place in the maturing chamber and mature as usual using the standard maturing process.
8. Remove the presses after approx. two days.
9. The loss is approx. 35%.

**Ingredients:**

pork meat 147.6 %, salt, dextrose, spices, maltodextrin, antioxidant: E 301 sodium ascorbate, flavourings, preservative: E 250 sodium nitrite

**Nutrition declaration:**

energy value	1.904kJ
sugar	0,8g
energy value	460kcal
polyols	0,0g
fat	39,4g
protein	23,4g
saturates	6,7g
sodium	0,4g
carbohydrate	2,8g
salt	0,9g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.