



**Geschmack & Technologie**

## Cooked turkey breast

German guideline:

Recipe number:  
ER1704520

### Processing sequence:

Inject the turkey breast with the injection brine.  
Then place in the tumbler and tumble as usual, chilled and under vacuum.

Place the turkey breast in moulds and cook.

Requirement according to german guideline:

### Raw material:

100.00 kg turkey breast  
100.00 kg

Chamber/kettle temperature from +78 °C to a core temperature of +72 °C.

Cool and place in the cold store.

### Spices & processing aids:

20.00 kg Kochschinkenlake 20% AVO ER1704521  
Gold Lieblich

### Ingredients:

turkey meat, water, salt, dextrose, stabilizer: (E 451 triphosphates, E 450 diphosphate), sugar, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, spice extracts

casing:

### Nutrition declaration:

energy value	562kJ
sugar	0,5g
energy value	134kcal
polyols	0,0g
fat	4,6g
protein	20,8g
saturates	1,9g
sodium	0,9g
carbohydrate	1,4g
salt	2,2g

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