



## Pancetta belly

German guideline:  
2.2.1

Recipe number:  
ER1707325

### Processing sequence:

Pork belly without jowl, ribs and cartilage.

### Requirement according to german guideline:

#### Raw material:

100.00 kg Pork belly without jowl  
100.00 kg

#### Spices & processing aids:

3.00 kg	sea salt	068803
0.60 kg	Gepö 2000 E/S	062300
0.20 kg	EU Rosmarin geschnitten	760200
0.20 kg	EU KNOBLAUCH GRANULAT	707100
0.10 kg	EU THYMIAN GARTENWARE	735000
	GEREBELT	
0.10 kg	SALBEIBLÄTTER GESCHNITTEN	761100
0.02 kg	Starterkulturen RPW Spezial	1473300
1.50 kg	nitrite curing salt	062503

#### casing:

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Roll up the bellies from the inside and place them in AVO ham netting, triple reinforced, calibre 28.  
Then rub with the appropriate dry salt mixture and seal in vacuum bags.

Salt for approx. 4 weeks in a cold room at +4 °C.

Then remove from the vacuum bag and briefly immerse in water.

Hang up and dry.

Leave to cure in the cold room for one week.

Then mature in a climate cabinet at +25 °C to +30 °C with gentle air circulation and fresh air for 1-2 days.

Store at +12 °C to +14 °C and 75% relative humidity for further maturing.

The maturing time depends on the desired weight loss.

Finally, pack in vacuum bags and store to allow the flavour to develop.

### Ingredients:

pork meat 77.2 %, pork bacon 57.9 %, sea salt, salt, sugar, rosemary, garlic, dextrose, thyme, sage, preservative: (E 252 potassium nitrate, E 250 sodium nitrite), antioxidant: E 301 sodium ascorbate, natural flavourings, smoke flavouring

### Nutrition declaration:

energy value	3,262kJ
sugar	0,7g
energy value	792kcal
polyols	0,0g
fat	81,1g
protein	13,6g
saturates	3,7g
sodium	2,7g
carbohydrate	1,6g
salt	6,8g

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