



Geschmack & Technologie

Pulled Beef

German guideline:

Recipe number:

ER1809764

Requirement according to german guideline:

Raw material:

100.00 kg Brisket, Roastbeef etc

100.00 kg

Spices & processing aids:

15.00 kg Lake 15% für Pulled Meat

ER1606742

casing:

Processing sequence:

Inject 15% of the brine into the product. Tumble the brine under vacuum for approx. 60 minutes in continuous operation.

Coat with BBQ rub or roll in the rub.

Pack in shrink bags and vacuum seal.

Then shrink briefly at +90°C and cook for approx. 7 hours at +85°C.

The product can be stored after cooling.

Finally, grill for 40 minutes until crispy and pull.

Meat: beef brisket, pork neck, pork rump,
veal, chicken, turkey breast, leg
spare ribs

Rubs:

Rub Sparerib Art.Nr. 1127000

Rub BBQ Art.Nr. 1127200

Rub Basic Art.Nr. 1127100

Ingredients:

beef 87.0 %, water, starch, salt, glucose syrup, stabilizer: (E 500 sodium carbonates, E 331 sodium citrates), dextrose, natural flavourings, smoke

Nutrition declaration:

energy value	474kJ
sugar	0,2g
energy value	113kcal
polyols	0,0g
fat	3,5g
protein	18,0g
saturates	1,4g
sodium	0,5g
carbohydrate	2,3g
salt	1,3g

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.