



**Geschmack & Technologie**

## Pulled Pork

German guideline:

Recipe number:  
ER1811279

**Processing sequence:**

1. Season the pork shoulder with 40 g/kg Basis Rub Art.1127100.
2. Place the seasoned pork shoulder in a shrink bag Art.990550 and vacuum seal. Then shrink at +90 °C.
3. Cook in a combi steamer at +85 °C and 100 % humidity for 8 hours.
4. Remove the cooked pork shoulder from the bag and reserve the liquid.
5. Pull the pork shoulder and mix well with the liquid from the cooking bag.

Requirement according to german guideline:

**Raw material:**

100.00 kg Pork - Thick shoulder cut  
100.00 kg

Serving suggestion

**Spices & processing aids:**

4.00 kg Basis Rub

1127100

1. Serve the finished pulled pork with coleslaw and BBQ burger sauce (item no. 1001051) on a plate.
2. Assemble a pulled pork burger with the pulled pork, coleslaw, BBQ burger sauce (item no. 1001051) and burger buns.

casing:

**Ingredients:**

pork meat 96.2 % (pork meat), salt, spices (contains YELLOW MUSTARD FLOUR), cane sugar, spice extracts

**Nutrition declaration:**

energy value	907kJ
sugar	1,3g
energy value	218kcal
polyols	0,0g
fat	16,0g
protein	16,9g
saturates	6,3g
sodium	0,6g
carbohydrate	1,5g
salt	1,5g

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.