



Geschmack & Technologie

Formfleischschinken im Gewürzdarm Sunspice 15%

Recipe number:

ER2500111

Raw material:

85.00 kg Upper shell / lower shell

Spices & processing aids:

2.20 kg Nitritpökelsalz E 250

1.00 kg AVO-Blitz top löslich

11.80 kg ice/water

062503

1755500

X0048

Processing sequence:

Add the ice water.

Dissolve the AVO Top in the water.

Finally, add the nitrite curing salt and dissolve

Pour the brine over the meat material when well chilled.

Then tumble, tumble continuously for 3 hours under vacuum.
Ensure that there is sufficient protein digestion.

Fill the tumbled mixture into the SunSpice casings.

Art.: 4514000 SunSpice RS casings pepper cal. 60

Art. 4514100 Sun Spice RS casings curry cal. 60

Step cooking recommendation:

1 hour at +48 °C

1 hour at +55 °C

1 hour at +65 °C

Then cook at +78 °C to core +72 °C.

Ingredients:

pork meat 84.2 %, water, salt, stabilizer: (E 451 triphosphates, E 450 diphosphate), dextrose, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

| | |
|--------------|---------|
| energy value | 460kJ |
| energy value | 109kcal |
| fat | 4,2g |
| saturates | 1,7g |
| carbohydrate | 1,1g |
| sugar | 1,1g |
| polyols | 0,0g |
| protein | 16,8g |
| sodium | 1,1g |
| salt | 2,7g |

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