



**Geschmack & Technologie**

## Hähnchenformfleisch im Gewürzdarm Sunspice 15%

### Recipe number:

ER2500112

### Raw material:

85.00 kg chicken breast

### 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 sufficient protein is broken down.

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:

chicken meat, 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	365kJ
energy value	86kcal
fat	0,6g
saturates	0,2g
carbohydrate	0,2g
sugar	0,2g
polyols	0,0g
protein	20,0g
sodium	1,0g
salt	2,5g

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.