



Stuffed belly roll type Krakauer

German guideline:
2.4.2.2.4

Recipe number:
ER2007253

Processing sequence:

Prepare the pork belly without the rind, bones and gristle. Cut it lengthwise lying flat, do not cut through the end so that it forms a large surface. Inject the belly with 10% of the brine. Then tumble: 3 hours refrigerated under full vacuum at intervals (20 min. work / 10 min. break).

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration) ≥ 8.5
Connective tissue protein-free meat protein in meat protein ≥ 82.0

Raw material:

100.00 kg	Boneless pork belly, cartilage, rind
20.00 kg	Pork S III, 8mm minced
12.50 kg	Pork cheek, 3mm minced
10.00 kg	Pork belly, 3mm minced
7.50 kg	Ice water
150.00 kg	

Spices & processing aids:

10.00 kg	Brine for belly as cold cuts and belly roll 10%	ER2007252
1.00 kg	Nitrite curing salt E250	062503
0.25 kg	BOILED SAUSAGE GOLD P-5	064400
0.30 kg	Krakauer hearty without glutamate	100100
0.05 kg	EU GARLIC GRANULES	707100
0.07 kg	GARLIC PASTE	707200

casing:

Sausage meat for the filling:

Grind the pork to 8 mm and place in the cutter. Start in the mixing cycle, add the cutter aid and NPS. Then run in the cold water. Mix the mixture slightly to bind. Then add 3 mm belly and 3 mm cheek and sprinkle in the spices. Continue to mix the entire mixture intensively until the sausage meat has set.

Fill the stuffed and lined belly with the sausage meat and roll up. Wrap in cooking foil and pull into a triple net, place in a shrink bag and shrink.

Then cook as follows:

At a temperature of +78°C to a core temperature of +72°C. Cool as usual.

Suitable auxiliary products

Professional cooking film 600mm wide Art.No.:990531
3-fold st. Net Art.No.: 093300
Shrink bag 400x600mm Art.No.: 990550

Ingredients:

pork meat 63.1 %, pork bacon, water, salt, acidity regulator: E 262 sodium acetates, dextrose, stabilizer: (E 450 diphosphate, E 451 triphosphates), antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), garlic, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, natural flavourings, spices, sugar, preservative: E 250 sodium nitrite

Nutrition declaration:

Calorific value kJ	1.998KJ
sugar	0,2g
Calorific value kcal	484Kcal
polyols	0,0g
fat	48,5g
protein	10,9g
saturates	3,3g
sodium	0,8g



carbohydrate
salt

0,7g
2,1g

Geschmack & Technologie

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