



Belly roll filled type Smokey

German guideline:
2.4.2.2.4

Recipe number:
ER2007260

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, 3mm minced
10.00 kg	Pork cheek, 3mm minced
10.00 kg	Pork belly, 3mm minced
10.00 kg	Flake ice
150.00 kg	

Sausage meat for the filling:

Place the pork 3 mm into the cutter and allow to run dry.

Add the cutter aid and NPS and allow 2/3 of the flake ice to run in.

At +2°C, add the minced neck bacon and the minced cheeks as well as the remaining flake ice.

From +4°C, add the spices and churn until +12°C.

Finally, fold in the paprika flakes and cut a little if necessary.

Stuff the drummed 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.

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	STUTTGART HAM SAUSAGE SÜDDT. SPEZI.	038900
0.40 kg	Smokey Rub	1829300
1.00 kg	EU PAPRIKA FLAKES RED COARSE 9 MM	722700

Suitable tools:

Professional cooking foil 600mm wide Art.No.:990531

3-fold st. Net Art.No.: 093300

Shrink bag 400x600mm Art.No.: 990550

casing:

Ingredients:

pork meat, pork bacon, water, salt, paprika, acidity regulator: E 262 sodium acetates, dextrose, stabilizer: (E 450 diphosphate, E 451 triphosphates), spices (contains YELLOW MUSTARD FLOUR), sea salt, cane sugar, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), rapeseed oil (fully hydrogenated), acid: E 330 citric acid, spice extracts, paprika smoked (paprika, smoke), glucose syrup, preservative: E 250 sodium nitrite, smoke

Nutrition declaration:

Calorific value kJ	1.958KJ
sugar	0,5g
Calorific value kcal	475Kcal
polyols	0,0g
fat	47,4g
protein	10,7g
saturates	3,1g
sodium	0,8g
carbohydrate	1,0g



2,1g

Geschmack & Technologie

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