



Curing brine for roast knuckle of pork 20%

German guideline:

Recipe number:
ER2007219

Processing sequence:

Place the water in the container.
Stir in AVO-Blitz Top Löslich, Liq Pökelwürze and ERPU AC, then the NPS and dissolve everything well.
Finally, add the flake ice and stir everything well again.

Requirement according to german guideline:

Raw material:

80.00 kg	water
20.00 kg	Flake ice
<u>100.00 kg</u>	

Ingredients:

water, salt, water, stabilizer: (E 451 triphosphates, E 450 diphosphate), dextrose, antioxidant: E 301 sodium ascorbate, spice extracts, preservative: E 250 sodium nitrite, acidity regulator: E 262 sodium acetates

Spices & processing aids:

12.00 kg	Nitrite curing salt E250	062503
5.00 kg	AVO Blitz top soluble	1755500
1.00 kg	ERPU GOLD AC	2686800
0.50 kg	Liq-Würz Curing Seasoning Free	435300

Nutrition declaration:

Calorific value kJ	23KJ
sugar	0,9g
Calorific value kcal	5Kcal
polyols	0,0g
fat	0,0g
protein	0,0g
saturates	0,0g
sodium	4,5g
carbohydrate	0,9g
salt	11,4g

casing:

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