



## Pork crust roast cold cuts 15%

German guideline:  
2.3.1.1

Recipe number:  
ER2007211

### Processing sequence:

Trim the pork loin with rind, as well as the pork rump with rind cap.  
Inject 15% of the brine.  
Gently tumble in a tumbler at +2°C under full vacuum for 12 hours.  
1 hour continuous run  
11 hour interval (10 min. work / 20 min. break)

### Requirement according to german guideline:

#### Raw material:

50.00 kg	Pork loin with rind
50.00 kg	Pork rump with rind cap
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100.00 kg	

Wrap in professional cooking foil and vacuum seal in a shrink bag.  
Cook at a temperature of 76°C to a core temperature of 70°C.  
Then unpack and bake in a convection oven at +240°C without moisture until crispy.  
Ideally, the rind should crack.

#### Spices & processing aids:

15.00 kg	Curing brine for crusty roasts 15%	ER2007208
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Professional cooking foil Art.: 990531

#### casing:

### Ingredients:

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

### Nutrition declaration:

Calorific value kJ	658KJ
sugar	0,1g
Calorific value kcal	157Kcal
polyols	0,0g
fat	9,2g
protein	17,4g
saturates	2,0g
sodium	0,9g
carbohydrate	1,1g
salt	2,3g

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