



Geschmack & Technologie

Brine for Pork Belly as a Cold Cut 10%

Recipe number:

ER2007252
02.2.007

Processing procedure:

Place the water in the container. mix in the AVO-Blitz Top Soluble, the Erpu Gold DV and then the nitrite curing salt and mix until everything has dissolved.
Then mix in the flaked ice until it has dissolved.

Starting material:

80.00 kg	Water
20.00 kg	Flaked ice
100.00 kg	

Seasonings & additives:

20.00 kg	Nitrite curing salt E250 25 kg	062.503
10.00 kg	+ AVO Blitz Top Soluble	1.755.500
10.00 kg	+ ERPU GOLD DV	2.110.000

Ingredients:

Potable water, table salt, spirit vinegar or moderated spirit vinegar, water, stabiliser: (E 451 Triphosphates, E 450 Diphosphates), dextrose, antioxidant: E 301 Sodium ascorbate, preservative: E 250 Sodium nitrite, spice extracts

Nutritional values:

Calorific value KJ	58KJ
Sugar	1.4g
Calorific value Kcal	14Kcal
Protein	0.0g
Fat	0.1g
Sodium	7.9g
Saturated fatty acids	0.0g
Salt	19.8g
Carbohydrates	1.4g