



Geschmack & Technologie

Burnt Ends

Recipe number:
ER2200655

Starting material:

1.00 kg Pork belly

Seasonings & additives:

0.01 kg	Injection Curing Mix SB	684.501
0.10 kg	Water	X0048
0.05 kg	Smokey Rub	1.829.300
0.50 kg	BBQ Dip	1.001.050

Processing procedure:

Cut the fresh pork belly without bones or rind into approx. 1.5 cm cubes.
Dissolve the Spritz SB in water and tumble with the belly meat for 10 minutes under a vacuum.
Add the Smokey Rub and tumble for another 5 minutes.
Allow to marinate overnight in a cold store.
Bake in an oven or fry in a pan until crispy.
Mix with BBQ Dip and serve.

EU Food Information Regulation:

Pork, pork bacon, sugar, water, tomato puree, potable water, fructose, spirit vinegar, apple pulp, spices (contains MUSTARD FLOUR), table salt, sea salt, modified starch, cane sugar, colouring: E 150c Ammonia caramel, glucose syrup, mustard condiment (water, MUSTARD SEEDS, spirit vinegar, table salt, spices), smoked paprika powder (paprika, smoke), smoke flavouring. stabiliser: (E 500 Sodium carbonate, E 331 Sodium citrates), yeast extract, herbs, preservative: (E 202 Potassium sorbate, E 211 Sodium benzoate), smoked salt (table salt, smoke) natural flavouring

Analysis:

Calorific value KJ	1,721KJ
Calorific value Kcal	416Kcal
Fat	36.5g
Saturated fatty acids	1.7g
Carbohydrates	14.5g
Sugar	12.3g
Protein	6.7g
Sodium	0.9g
Salt	2.2g