



Geschmack & Technologie

Gekochte Zwiebelmett im Glas

Recipe number:
ER1604093

Raw material:

40.00 kg	Pork S III scalded
30.00 kg	Pork II scalded
25.00 kg	Pork cheeks scalded
5.00 kg	Rind raw / cooked

Spices & processing aids:

2.00 kg	Nitritpökelsalz E 250	062503
0.80 kg	Gekochte Zwiebelwurst Westfälische Art	044100
0.20 kg	Kulinavo Free Typ Würze	287400
0.10 kg	AVO-Rot extra halal	062700
0.40 kg	Emulgator CL	1241800

Processing sequence:

Compensate for cooking losses with kettle broth!

Processing. 1:

1. cook the material at 90 °C and mince 3 mm.
2. add salt, spices and additives to the entire mass.
3. then add the hot stock and mix everything well.

Fill the clean jars (note the headspace). Put the twist-off lids in hot water for 15 minutes.

Cook the product at 95 °C chamber / kettle temperature for 1.5 h.

Rule of thumb: 2 minutes per mm diameter.

Cool carefully by draining off the hot water and adding the cold water.

Never shock cold, otherwise the jars will crack!

Ingredients:

pork meat 91.8 %, rinds, salt, spices (contains YELLOW MUSTARD FLOUR), pea flour, dextrose, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), carrot, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.073 KJ
energy value	258 Kcal
fat	20,0 g
saturates	4,5 g
carbohydrate	1,5 g
sugar	0,3 g
polyols	0,0 g
protein	18,2 g
sodium	0,3 g
salt	0,6 g

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