



**Geschmack & Technologie**

# Schweinskopfsülze im Glas

**Recipe number:**  
ER1604148

**Raw material:**

65.00 kg Head meat 80/20  
27.20 kg Water hot, 85°C

**Spices & processing aids:**

0.80 kg	Nitritpökelsalz E 250	062503
6.50 kg	Aspikpulver Claro fix & fertig	068200
0.50 kg	Zwiebeln fein gehackt Halal	739300

**Processing sequence:**

Compensate for cooking losses with kettle broth!

**Preparation:**

Spritz the clean pork heads with a 10 per cent nitrite brine and AVO Blitz. Brine overnight, boil and allow to break out. Dice the cooled, cured pork heads 6 mm and rinse them hot. Then mix the meat material with the infusion and the onions.

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

Cook the jars at 95 °C kettle temperature for two minutes per mm diameter.

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

Never shock the jars, otherwise they will crack!

**Ingredients:**

Pork head meat 65.0 %, water, gelatine, salt, onions, sugar, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), flavour enhancer: E 621 monosodium glutamate, LACTOSE, flavourings, preservative: E 250 sodium nitrite

**Nutrition declaration:**

energy value	80 KJ
energy value	19 Kcal
fat	0,0 g
saturates	0,0 g
carbohydrate	0,7 g
sugar	0,6 g
polyols	0,0 g
protein	3,9 g
sodium	1,0 g
salt	2,6 g

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