



Geschmack & Technologie

Spianata Calabrese

Recipe number:

ER1700710

Raw material:

21.00 kg	Pork belly 50:50 -18°C
32.00 kg	Pork shoulder S III 0°C
38.00 kg	Sow meat S II 0°C
9.00 kg	Pork bacon S X -5°C

Spices & processing aids:

2.80 kg	Nitritpökelsalz E 250	062503
2.40 kg	Rohwurst Mischung Spianata Calabrese	1641900
0.04 kg	Starterkulturen für Edelsalami mediterran für 100 kg	1319000

Processing sequence:

1. place the frozen pork belly in the cutter and cut to the desired grain size.
2. add the well chilled sow and pork shoulder meat. Slightly cut and mix in.
3. mix in starter cultures, spices and salt.
4. just before the binding starts, add the cold bacon and mix in well.
5. remove everything and grind in the mincer over the 10 mm disc.
6. fill into hukki casings via the vacuum filler and then press onto grids.
7. place in the ripening chamber and ripen in the standard ripening process as usual.
8. remove the presses after two days.
9. the loss is about 35%.

Ingredients:

pork meat 146.2 %, salt, spices, maltodextrin, dextrose, colouring agent: E 162 beetroot red, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, flavourings

Nutrition declaration:

energy value	1.903 KJ
energy value	459 Kcal
fat	39,2 g
saturates	6,7 g
carbohydrate	3,1 g
sugar	1,1 g
polyols	0,0 g
protein	23,3 g
sodium	0,5 g
salt	1,3 g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.