



Geschmack & Technologie

## Chili con Carne (Kaltherstellung)

**Recipe number:**  
ER2103883

**Raw material:**

40.00 kg Beef R II, 3mm minced

**Spices & processing aids:**

100.00 kg Feine Würzsauce Chili con Carne 835150

2.00 kg Sous Vide Binder 2899600

**Processing sequence:**

Mince the beef 3 mm and mix well with the sous vide binder.

Now stir in the fine seasoning sauce for chilli con carne. Fill into the desired portion jars (twist-off jar).

Soak the lids of the jars in hot water beforehand so that the seal can swell.

Make sure there is enough head space.

Boil at +108°C and 1.8 to 2.0 bar back pressure.

From +100°C for approx. 90 minutes.

Please observe the F-value and the autoclave manufacturer's specification.

**Ingredients:**

water, beef, vegetable (maize, paprika, kidney beans), rapeseed oil, brandy vinegar, tomato powder, modified starch, spices, salt, sugar, yeast extract, flavourings, thickening agent: (E 412 guar gum, E 415 xanthan gum), caramel, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), dextrose

**Nutrition declaration:**

energy value	574 KJ
energy value	138 Kcal
fat	8,1 g
saturates	1,7 g
carbohydrate	7,9 g
sugar	3,0 g
polyols	0,0 g
protein	6,8 g
sodium	0,7 g
salt	1,7 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.