



Geschmack & Technologie

Schweinefleischpfanne Gemüsetop Thai Curry

Recipe number:
ER2200833

Raw material:
1000 g Pork topside S I

Spices & processing aids:
1000 g Gemüsetop Thai Curry VLOG 3605800

Processing sequence:
Shred the pork and mix 1 to 1 with the vegetable topping.

Fry in the pan over medium heat.

Ingredients:
pork meat 50.0 %, vegetable 36.0 % (paprika, bamboo, mung bean sprouts, white cabbage, onions, leek), blossom honey, black fungus, salt, water, brandy vinegar*, tomato purée, herbs, spices, lemon juice concentrate, soy sauce (water, SOYBEAN, salt, sugar), starch*, thickening agent: E 415 xanthan gum
* of controlled organic cultivation
DE-ÖKO-001

Nutrition declaration:

energy value	485 KJ
energy value	115 Kcal
fat	3,0 g
saturates	1,1 g
carbohydrate	8,3 g
sugar	4,8 g
polyols	0,0 g
protein	11,9 g
sodium	0,6 g
salt	1,5 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.