



Geschmack & Technologie

Marinade for Pickled Pork Belly

Recipe number:

ER2104107
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Starting material:

100.00 kg Water, cold
9.00 kg Spirit vinegar 10%

Seasonings & additives:

7.00 kg	Sauerbraten Roast Marinade fix & fertig	056.800
1.50 kg	Sauerbraten seasoning	054.500
1.00 kg	Sliced onions, dried	740.101
5.00 kg	Fine white sugar 883211 / 95731	790701

Processing procedure:

Mix the water and vinegar.

Dissolve the sugar in the liquid, then also dissolve the spices and salt.

Following this, add the AVO Sliced Onions.

The cooked bellies can now be pickled in the liquid.

EU Food Information Regulation:

Potable water, spirit vinegar, sugar, table salt, spices (contains MUSTARD SEEDS), dextrose, onions, acidifier: (E 260 Acetic acid, E 330 Citric acid), flavour enhancer: E 621 Monosodium glutamate

Analysis:

Calorific value KJ	119 KJ
Calorific value Kcal	28 Kcal
Fat	0.3 g
Saturated fatty acids	0.0 g
Carbohydrates	5.7 g
Sugar	5.4 g
Protein	0.5 g
Sodium	0.7 g
Salt	1.7 g