



Geschmack & Technologie

# Griebenschmalz Waidmanns Art im Becher

## Recipe number:

REZ2015015809

## Raw material:

100.00 kg pure bacon, rendered (22% greaves are produced during rendering)

## Spices & processing aids:

1.50 kg	Würzsalz für Griebenschmalz	168100
1.50 kg	"WAIDMANN" Kräuter Zwiebel Mischung	1126300
0.30 kg	ERPU-Gold pH-Wert-Regler	601202

## Processing sequence:

1. grind or dice the bacon 6 - 10 mm and render in the tilting pan or kettle over moderate heat.
2. pour the liquid lard through a sieve to separate the greaves.
3. allow the lard to cool slightly and mix evenly, adding AVO seasoning salt and Erpu Gold.
4. allow the lard to cool further until the mixture becomes milky. Now you can add the AVO seasoning and the cracklings. Make sure that they are evenly distributed.
5. fill the cooled finished lard into AVO triangular cups. Close with the lid and apply the corresponding AVO sales promotion labels (Art. No. 980379).

## Ingredients:

lard 96.8 %, salt, fried onion (onions, palm oil, buckwheat flour, salt), spices, stabilizer: (E 262 sodium acetates, E 331 sodium citrates), antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid)

## Nutrition declaration:

energy value	3.614 KJ
energy value	879 Kcal
fat	97,2 g
saturates	37,9 g
carbohydrate	0,5 g
sugar	0,3 g
polyols	0,0 g
protein	0,3 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.