



Geschmack & Technologie

Rustic Breaded Pork Chop

Recipe number:
ER2200654

Starting material:

1.00 kg Pork belly in slices

Seasonings & additives:

0.10 kg	Wet Batter Mix Special	1.010.101
0.20 kg	Yellow Flavoured Coating CL	868.701

Processing procedure:

Cut the pork belly with bones and rind into slices.
Following this, coat in the wet batter and then in the dry coating.

Preparation:

Rustic chops can be cooked in a frying pan.

EU Food Information Regulation:

Pork, pork bacon, wheat breadcrumbs (WHEAT FLOUR, table salt, yeast, spice extracts, spices), water, modified starch (contains E 1404 OXIDISED WHEAT STARCH), table salt, spices, seasoning, thickening agent: E 415 Xanthan gum, preservative: E 202 Potassium sorbate, acidifier: E 330 Citric acid, spice extracts

Analysis:

Calorific value KJ	2,104KJ
Calorific value Kcal	509Kcal
Fat	46.4g
Saturated fatty acids	2.2g
Carbohydrates	12.7g
Sugar	0.7g
Protein	9.7g
Sodium	0.4g
Salt	1.1g