



Geschmack & Technologie

Injection Curing Brine for Pastrami

Recipe number:
ER1700535

Processing sequence:
Injection Curing Brine for Pastrami.

Add the water to the mixing vessel.
Then stir in the liquid components and dissolve thoroughly.
Add the remaining processing aids and the salt.
Add the ice last and dissolve thoroughly while stirring continuously.

Raw material:

80.00 kg cold water
20.00 kg flake ice

Spices & processing aids:

12.00 kg	Nitritpökelsalz E 250	062503
6.00 kg	AVO-Blitz 2000 Plus	063200
1.00 kg	Liq-Stabilisator E 450	611800
	Diphosphat "VLOG"	
1.00 kg	AVO-DEXTRO	060700
1.00 kg	Liq-Würz Brat-Arom	051400

Ingredients:

water, salt, water, glucose syrup, dextrose, flavour enhancer: E 621 monosodium glutamate, hydrolysed vegetable protein, stabilizer: E 450 diphosphate, antioxidant: E 301 sodium ascorbate, flavourings, preservative: E 250 sodium nitrite, lemon juice powder, CELERY ROOT

Nutrition declaration:

energy value	41kJ
energy value	10kcal
fat	0,0g
saturates	0,0g
carbohydrate	1,8g
sugar	0,9g
protein	0,5g
sodium	4,3g
salt	10,8g
fibres	0,0g

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