



Geschmack & Technologie

Pastrami New York Style

Recipe number:
ER1700543

Raw material:

100.00 kg beef R II - beef brisket

Spices & processing aids:

20.00 kg	Spritzpökellake für Pastrami	ER1700543
1.00 kg	Pastrami New York Style halal	1642200

Processing sequence: Pastrami - New York Style -

Trim the beef brisket to shape and remove the tallow.
Inject the cut with 20 % injection curing brine.
Tumble under vacuum under chilled conditions for 3.5 h.
Massage for 20 min, pause for 10 min at 8 rpm.
Then sprinkle the cut with 8-10 g/kg Pastrami seasoning, or add the seasoning in the tumbler and massage it in.
Thread the cut and place it in the chamber either hanging or on racks.
Dry at a chamber temperature of +80 °C for approx. 1 h.
Then hot-smoke at +80 °C chamber temperature until the desired colour is achieved.
Finally, cook at +100 °C chamber temperature and 30 % RH to a core temperature of +84 °C.
Allow to cool and chill thoroughly in the cold store.
Once cooled, pack or vacuum-pack.

Ingredients:

beef 103.0 %, water, salt, spices, water, dextrose, glucose syrup, flavour enhancer: E 621 monosodium glutamate, hydrolysed vegetable protein, stabilizer: E 450 diphosphate, antioxidant: E 301 sodium ascorbate, flavourings, acidity regulator: E 325 sodium lactate, maltodextrin, preservative: E 250 sodium nitrite, lemon juice powder, CELERY ROOT

Nutrition declaration:

energy value	1.024kJ
energy value	246kcal
fat	17,7g
saturates	5,0g
carbohydrate	1,8g
sugar	0,4g
protein	19,8g
sodium	1,1g
salt	2,7g
fibres	0,3g

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