



Geschmack & Technologie

Meatloaf

Recipe number:
ER2600634

Processing sequence:

Mix the minced meat with all ingredients and place in a greased mould.

Cook in the oven at +180 °C for 60 minutes.

Raw material:

1000 g mixed minced meat, 50% pork / 50% beef
100 g water

Spices & processing aids:

200 g	Frikadellen fix & fertig	056500
80 g	Cranberry - Apfel - Mix	862400

Ingredients:

mixed minced meat (50 % pork meat, 50% beef), wheat bread crumbs (WHEAT FLOUR, water, salt, yeast), water, cranberries, sweetened (cranberries, sugar, starch, sunflowers oil), apple cubes (apples, preservative: E 220 SULPHUR DIOXIDE), toasted onions, spices (contains YELLOW MUSTARD FLOUR), salt, hydrolysed vegetable protein, sugar, LACTOSE

Nutrition declaration:

energy value	954kJ
energy value	228kcal
fat	11,3g
saturates	4,5g
carbohydrate	12,5g
sugar	4,2g
protein	18,3g
sodium	0,7g
salt	1,7g
fibres	1,3g

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