



Geschmack & Technologie

Truffle Liver Sausage on Pumpernickel

Recipe number:
ER2600676

Processing sequence:

Spread the truffle liver sausage on the pumpernickel slices and garnish with the diced truffle.

Raw material:

250 g dark rye bread / pumpernickel

Spices & processing aids:

10 g	Trüffel 4x4 mm (Tuber aestivum)	4234600
	100 g ATG	
125 g	Delikatess - Leberwurst mit Trüffel	ER2600676

Ingredients:

dark rye bread (RYE WHOLE GRAIN (60%), water, sugar beet syrup, malt extract (BARLEY), salt, yeast), pork meat, pork liver, summer truffle, water, onions, salt, pork rinds, emulsifier: (E 472c citric acid esters of mono- and diglycerides of fatty acids, E 322 sunflower lecithin), spices (contains YELLOW MUSTARD FLOUR), maltodextrin, dextrose, sugar, flavourings, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate, E 306 tocopherol, E 304 fatty acid esters of ascorbic acid), preservative: E 250 sodium nitrite, coconut oil, thickening agent: E 414 gum arabic (acacia gum), carrier: E 1518 glyceryl triacetate

Nutrition declaration:

energy value	1.041kJ
energy value	250kcal
fat	13,2g
saturates	4,3g
carbohydrate	21,6g
sugar	4,2g
protein	7,8g
sodium	0,5g
salt	1,3g
fibres	6,5g

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.