



Geschmack & Technologie

Pastrami Sandwich

Recipe number:
ER2600678

Processing sequence:

Spread the remoulade on the toast slices.
Generously layer the pastrami slices (approx. 5 cm high)
between the toast slices.

Raw material:

50 g toast bread

Spices & processing aids:

60 g	Remoulade 50 % mit Zucker und Süßungsmittel	4125201
160 g	Pastrami New York Style	ER2600678

Ingredients:

beef, toast bread (WHEAT FLOUR, water, natural sourdough (water, WHEAT FLOUR), yeast, invert sugar syrup, rapeseed oil, salt, fava bean flour, acidity regulator: sodium acetates, WHEAT MALT FLOUR.), rapeseed oil, water, water, brandy vinegar, sugar, modified starch, table mustard (water, MUSTARD SEED, brandy vinegar, salt, spices), salt, EGG YOLK POWDER, spices, herbs, preservative: (E 202 potassium sorbate, E 250 sodium nitrite), dextrose, thickening agent: (E 415 xanthan gum, E 412 guar gum), glucose syrup, colouring agent: E 160a carotenes, flavour enhancer: E 621 monosodium glutamate, sweetener: (E 420 sorbitols, E 954 saccharins), stabilizer: E 450 diphosphate, antioxidant: E 301 sodium ascorbate, hydrolysed vegetable protein, acidity regulator: E 325 sodium lactate, natural flavourings, maltodextrin, lemon juice powder, CELERY ROOT

Nutrition declaration:

energy value	1.242kJ
energy value	299kcal
fat	22,4g
saturates	3,9g
carbohydrate	10,4g
sugar	1,5g
protein	13,4g
sodium	0,9g
salt	2,1g
fibres	0,8g

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