



Geschmack & Technologie

Candy Bacon

Recipe number:
ER2600725

Processing sequence:

Cut the pork belly into approx. 4 x 4 cm cubes.
Season with the seasoning and cook in the oven at +180 °C for approx. 20 minutes.
Then brush with Rib Dip and return to the oven at +180 °C for a further 5 minutes.

Raw material:

1000 g pork belly

Spices & processing aids:

40 g	Gaucho Grillgewürzsalz	881900
100 g	Liq-Würz Rib-Dip	573250

Ingredients:

pork meat 87.7 %, sugar, salt, spices, tomato powder, natural flavourings, fruit juice concentrate (pineapple, grapefruit, passion fruit, papaya, mango), brandy vinegar, fructose, modified starch, yeast extract, carrot, maltodextrin, herbs

Nutrition declaration:

energy value	0kJ
energy value	0kcal
fat	0,0g
saturates	0,0g
carbohydrate	0,0g
sugar	0,0g
protein	0,0g
sodium	0,0g
salt	0,0g
fibres	0,0g

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.