



Geschmack & Technologie

Pork Strips with MariTop Balkan Style

Recipe number:

ER2600730

Processing sequence:

Mix the pork strips with the Sous Vide Binder, then fold in the MariTop, place in the cooking bag, vacuum seal and cook.

Cook in a water bath at +85 °C for 4 hours.

Remove the cooked pork strips from the bag and mix again.

Raw material:

2000 g pork strips

Spices & processing aids:

800 g	MariTop Balkan Style	515801
30 g	Sous Vide Binder halal	2899600

Ingredients:

pork meat (pork meat), paprika, water, rapeseed oil, spices, brandy vinegar, salt, sugar, modified starch, MILK PROTEIN, flavourings, caramel, LACTOSE, thickening agent: (E 412 guar gum, E 415 xanthan gum), herbs

Nutrition declaration:

energy value	642kJ
energy value	154kcal
fat	8,5g
saturates	1,8g
carbohydrate	3,0g
sugar	1,5g
protein	15,6g
sodium	0,7g
salt	1,7g
fibres	0,9g

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