



Geschmack & Technologie

Pork Strips with MariTop Waidmanns Style

Recipe number:

ER2600732

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 Waidmanns Style	500201
30 g	Sous Vide Binder halal	2899600

Ingredients:

pork meat 70.7 %, water, rapeseed oil, button mushrooms, salt, sugar, spices, brandy vinegar, modified starch, MILK PROTEIN, hydrolysed vegetable protein, flavourings, LACTOSE, thickening agent: (E 412 guar gum, E 415 xanthan gum), caramel

Nutrition declaration:

energy value	737kJ
energy value	177kcal
fat	11,1g
saturates	2,0g
carbohydrate	2,5g
sugar	1,0g
protein	16,2g
sodium	0,6g
salt	1,6g
fibres	0,6g

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