



Geschmack & Technologie

Fine Bavarian Meat Loaf

Recipe number:

REZ2016000978

Raw material:

16.00 kg	beef R III
31.00 kg	pork meat S III
4.00 kg	pork jowl
24.00 kg	pork neck fat
25.00 kg	ice

Spices & processing aids:

1.80 kg	Nitritpökelsalz E 250	062503
0.60 kg	Süddeutsche Spezialität BAVARIUS Backleberkäse	038600
0.50 kg	Brühwurst-Gold P 5	064400

Processing sequence:

1. Grind the lean meat (R III / S III) through the 2 mm plate and pre-chop in the bowl cutter with the nitrite curing salt, seasoning and the remaining processing aids
2. Add 2/3 of the ice and chop until binding is achieved
3. At a cutter temperature of +7 °C, add the fat components pre-ground through the 2 mm plate
4. Add the remaining ice (1/3) and finish chopping to +14 °C
5. Fill into the prepared moulds and bake
6. Bake at +120 °C and 30% humidity until a core temperature of +72 °C is reached.

Ingredients:

pork meat 51.7 %, water, beef 18.3 %, pork bacon, dextrose, spices (contains CELERY ROOT), stabilizer: E 450 diphosphate, salt, rapeseed oil (fully hydrogenated), flavour enhancer: E 621 monosodium glutamate, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), flavourings, glucose syrup, hydrolysed vegetable protein, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.480kJ
energy value	358kcal
fat	34,1g
saturates	10,7g
carbohydrate	1,3g
sugar	0,3g
protein	11,4g
sodium	0,9g
salt	2,2g
fibres	0,0g

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