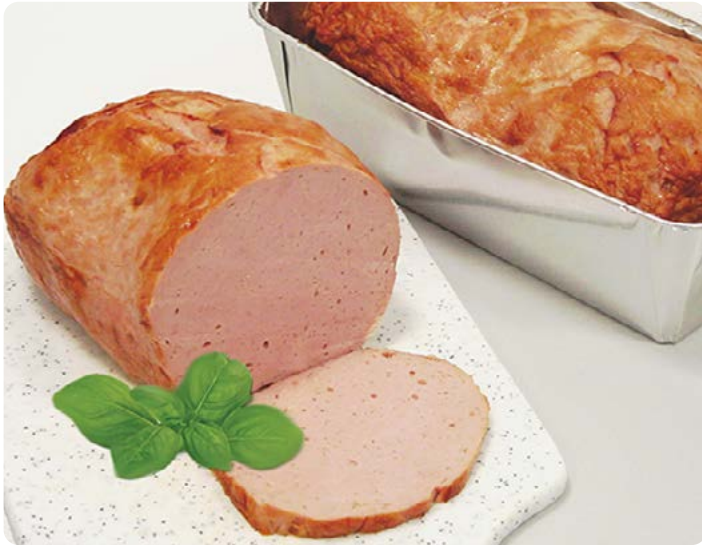




NON-BINDING DECLARATION RECOMMENDATION:

Pork (64%), drinking water, bacon, beef (10%), nitrite curing salt (table salt, preservative: E250), spices, yeast extract, spice extracts, smoke flavouring, stabiliser: E450; emulsifier: E472; antioxidants: E300, E301, E330; dextrose, rapeseed oil

Recipe ID: 4010

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Meatloaf / Bavarian Baked Meatloaf AF

INGREDIENTS:

31 kg	Pieces of Bacon	S VIII
24 kg	Crushed ice	
20 kg	Pork	S III
15 kg	Pork, lean	S II
10 kg	Beef	R III
1.9 kg	Nitrite curing salt	
0.6 kg	Bayrischer Backleberkäse CL/AF	Art. No. 273002
0.5 kg	Nuba-Fosrot Super E CL/AF	Art. No. 415500

TECHNICAL AIDS:

Nuba-Trennfix	Art. No. 939000
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PROCESSING:

Mince R III, S II, S III and S VIII separately to a 3 mm consistency. Mix R III, S II and S III with Nitrite curing salt and Nuba-Fosrot Super E CL/AF for a few rounds of dry mixing. At approx. 3 °C, add two-thirds of the flake ice and mix in. At approx. 3 °C, mix in S VIII and the remaining flake ice. At approx. 5 °C, sprinkle in the Bayrischer Backleberkäse CL/AF and finely mix the mince to a final mixing temperature of 12 °C. Mix the final rounds at a slow speed to release air. Lightly spray the moulds with Nuba-Trennfix, fill the moulds with the mince, ensuring there are no air bubbles, and smooth the surface.

PREPARATION:

Roast it at 120 °C in the convection oven to a core temperature of 68 °C. To receive a brownish crust increase the temperature during the last 15 minutes.