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- Spices and ingredients
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Masterpieces

to delight your customers

PULLED PORK

Smoky-hot flavour of onions, pepper and paprika meet the mild sweetness of cane sugar and maple syrup – for perfect American-style roasts!



Material:

Pork neck, pork shoulder

Injection:

18 %

Brine:

89,5	kg	water
5,0	kg	cooking salt
5,0	kg	Schinken Quick Pulled Pork
0,5	kg	MB Cut Liquid 1
100,0	**kg**	**in total**

Ingredients per kg of meat

20,0 g Pulled Pork Smokey

Production / production note

Prepare the brine as described above and inject with 18 %. Check the weight.
Put the meat in the tumbler after injecting, and process as follows:

Tumbler:
2 hours of continuous operation / 6 rpm/ full vacuum.
Add the coating seasonings to the tumbler after 1.5 hours.
Then put the meat cuts into vacuum, boil-in-bag packaging and boil in a water bath at 78°C for 18-20 hours. Take the meat out and bake in the oven at 230°C for approx. 20 min. to required browning. Use two forks to shred the meat.

For the sauce:
Mix 500 ml gravy (or broth as an alternative) with 50 g of Pulled Pork Smokey.
Stir in 500 g spicy ketchup or plain ketchup according to taste.

Serve as you like with coleslaw.

- No loss of taste by cooking meat in its own juice
- Minimal weight loss
- Rapid availability
- Quick regeneration in a combination steamer or water bath
- Long-lasting

Pulled Pork – Art. No.: 52.9731000

Herbs, dextrose, cane sugar, sea salt, thickening agent E412, natural aromas, spice extracts, smoke aroma



Beck Bavarian BBQ

PULLED POULTRY

- No loss of taste by cooking meat in its own juice
- Minimal weight loss
- Rapid availability
- Quick regeneration in a combination steamer or water bath
- Long-lasting

Fruity sweetness of cane sugar, lime and lemon, pleasantly hot with chilli granulate and other fine spices, and herbs such as paprika and oregano – makes any poultry product a delight!



Material:

Turkey thigh, turkey breast, chicken breast boneless

Injection:

18 %

Brine:

87,5	kg	water
5,0	kg	cooking salt
7,0	kg	BratAktiv Poultry
0,5	kg	MB Cut Liquid 1
100,0	**kg**	**in total**

Ingredients per kg of meat

20,0 g Pulled Poultry

Production / production note

Prepare the brine as described above and inject with 18 %. Check the weight. Put the meat in the tumbler after injecting, and process as follows:

Tumbler:

2 hours of continuous operation / 6 rpm/ full vacuum.
Add the coating seasonings to the tumbler after 1.5 hours.
Then put the meat cuts into vacuum, boil-in-bag packaging and boil in a water bath at 78°C for 18-20 hours. Take the meat out and bake in the oven at 220°C for approx. 20 min. to develop a slight crust. Use two forks to shred the meat.

For the sauce:

Mix 500 ml gravy (or broth as an alternative) with 50 g of Pulled Poultry.
Mix in 250 g ketchup and 250 g mayonnaise or salad cream according to taste.

Serve as you like with coleslaw.

Pulled Poultry – Art. No.: 52.1325810

Table salt, spices, dextrose, cane sugar, sea salt, thickening agent E412, aroma, herbs, spice extracts, smoke aroma



Beck Bavarian BBQ

BEEF BRISKET

Finely balanced, strong product with a sweet & hot spicy flavour, distinctive thanks to smoke aroma and honey. For first class BBQ and grilling products!

- No loss of taste by cooking meat in its own juice
- Minimal weight loss
- Rapid availability
- Quick regeneration in a combination steamer or water bath
- Long-lasting



Material:

Beef brisket

Injection:

18 %

Brine:

89,5 kg	water	
5,0 kg	NPS	
5,0 kg	BratenQuick Beef Buffalo	
0,5 kg	MB Cut Liquid 1	
100,0 kg	**in total**	

Ingredients per kg of meat

20,0 g Beef Brisket

Production / production note

Prepare the brine as described above and inject with 18 %. Check the weight.
Put the meat in the tumbler after injecting, and process as follows:

Tumbler:

2 hours of continuous operation / 6 rpm/ full vacuum.
Add the coating seasonings to the tumbler after 1.5 hours.
Then put the meat cuts into vacuum, boil-in-bag packaging and allow to stand in the refrigerator for approx. 12 hours. Boil in a water bath at 78°C for 18-20 hours.
Take the brisket out and bake in the oven at 230 °C for approx. 20 min. to required browning.

For the sauce:

Mix 500 ml gravy (or broth as an alternative) with 50 g of beef brisket.
Stir in 500 g spicy ketchup or plain ketchup according to taste.

Serve as you like with coleslaw.

Beef Brisket – Art. No.: 52.1285100

Spices, sea salt, sucrose, thickening agent E412, caramel, honey powder, smoke aroma, acidity regulator E262b, spice extracts

