

Smoked Bacon Cure 15% Injection

Method

Ingredients	%	Example Batch (g)
1 SMOKED BACON CURE 3KG PAIL, SJ# OC31074	10.0%	1,000
2 WATER	80.0%	8,000
3 DEMERERA (BROWN) SUGAR	10.0%	1,000
	100%	10,000

- 1 Add the mix and sugar to the water
- 2 Stir thoroughly until dissolved
- 3 Inject the meat at regular intervals up to a maximum level of 15% of the meat weight
- 4 Vacuum Pack the meat and store in the chiller for 2-3 days
- 5 Remove from pack and lightly wash the meat in cold water
- 6 Vac pack and store in chiller until required
- 7 Discard brine after use

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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