

# French diced belly

## Typical dry and wet curing recipes

### DRY CURING

To 100kg rubbing/tumbling salt

- ▶ potassium nitrate 1kg
- ▶ saccharose 6kg
- ▶ spices (pepper, nutmeg, garlic, onion, juniper, laurel, clove)

(\* according to EC-Directive 2006/52 nitrate input not higher than 150 mg/kg as NaNO<sub>3</sub> in not heat treated meat products

### WET CURING

To 1000kg belly brine injection as

- ▶ water .....100kg
- ▶ salt .....20kg
- ▶ 0.6% nitrite-salt premix... 12 kg
- ▶ sodium ascorbate .....0.3kg
- ▶ potassium nitrate.....0.1kg
- ▶ seasoning 1kg
- TOTAL ..... 100,0 puis

### FOLLOWED BY IMMERSION UNDER COVER BRINE

- ▶ water .....83 kg
- ▶ 0.6% nitrite-salt premix... 17 kg
- ▶ potassium nitrate.... 0.1kg (\*)



11/15/07

## Suggested mode of use

**TO BE PAN-FRIED, GRILLED, TO BE EATEN AS SUCH OR ASSEMBLED TO PREPARED FOODS (EG. SALADS, QUICHE, OMELETTE,..)**

## Typical shelf life

### DICED BELLY CONSUMER PACKS IN DISPLAY CABINETS

- ▶ Under modified/protective atmosphere .....30-45 d/+4°C

## Process flow sheet

Regulation (EC)N° 178/2002 : art 18: traceability and art 14: Product safety requirement  
 French consumer code: art L221.1: Food business operator liable to product safety for foreseen as well reasonably predictable use.  
 Process validation and verification + Product quality monitoring

