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King of Bacon Crispy brown

"Crispy Brown" King-of-Bacon is a tool to roast any kind to give a nice crispy appearance. The application is simple and works with best results. Especially in fast production, the use is very efficient and recommended "King of Bacon Knusperbraun" because all products can be produced on stock and then conserved in a vacuum until use. On the different products is when cooked "Knusperbraun" sprayed or they are immersed in

"Knusperbraun". Crispy Brown is as desired in relation mixed 1:2 to. 1:4 (one part Knusperbraun - two parts water). Knusperbraun applies during cooking, for the finishing of products of any origin. It can be used with beef, pork, veal, poultry and Fisch.

These tanning technology leads to the shortening of the baking / roasting time and this increases the yield to a high degree.



photo shows "crispy brown " in 10 liter Canister

art-nr. 520

King of Bacon "crispy brown" 1 Ltr.

Browning medium and baking-roasting
aroma for sausage and meat products
packaging unit: 1 ltr. bottle concentrate

price on request

Art-Nr. 521

King of Bacon "crispy brown" 10 Ltr.

Browning medium and baking-roasting aroma
for sausage and meat products
packaging unit: 10 ltr. canister concentrate

price on request

Art-Nr. 522

King of Bacon "crispy brown" 19 Ltr.

Browning medium and baking-roasting aroma
for sausage and meat products
packaging unit: 19 ltr. canister concentrate

price on request

The product is in line with existing EU food legislation, as well as the applicable national rules. Classification according flavors Regulation (EC) No 1334/2008: Aroma precursor obtained from food. Kosher and Halal certified Pareve.

For questions or additional information please contact our King of Bacon team!

