

RED ARROW INTERNATIONAL

Culinary Creations

Aro-Smoke 8056™

Flavor Description:

A traditional, ashy hardwood smoke flavor.

Bacon



FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
<i>Aro-Smoke 8056</i>	0.03	0.0	0.75	0.75%
Salt	0.45	0.0	12.75	12.75%
Phosphate	0.15	0.0	4.25	4.25%
Sugar	0.15	0.0	4.25	4.25%
Nitrite	0.00	0.0	0.10	0.10%
Erythorbate	0.02	0.0	0.46	0.46%
Water	2.73	0.2	77.44	77.44%
Total	3.53	0.2	100.0	100.00%

Method of Preparation:

1. Prepare brine dissolving phosphate first.
2. Use lean pork bellies and pump to 12% over raw (green) weight.
3. Vacuum tumble.
4. Heat process to internal temperature of 53° C.
5. After heat processing, chill and slice.
6. Bacon is ready to cook using desired method (microwave, pan fry, etc.).

Research Chef Evaluation of Aro-Smoke 8056:

Aro-Smoke 8056 lends a “traditional” smokehouse flavor to this bacon. **Aro-Smoke 8056** has a mildly ashy impact that resembles the traditional wood smoke flavor acquired from the old-world pit ovens.

* Developed by Red Arrow Culinary Specialists