

# RED ARROW INTERNATIONAL

## *Culinary Creations*

### **Aro-Smoke 8056™**

#### **Flavor Description:**

A traditional, ashy hardwood smoke flavor.

## *Bacon*



#### **FORMULA: \***

<b>Ingredients:</b>	<b>Oz.</b>	<b>Lbs.</b>	<b>Grams</b>	<b>% weight</b>
<b><i>Aro-Smoke 8056</i></b>	<b>0.03</b>	<b>0.0</b>	<b>0.75</b>	<b>0.75%</b>
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%
<b>Total</b>	<b>3.53</b>	<b>0.2</b>	<b>100.0</b>	<b>100.00%</b>

#### **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