

Product information garlic prawns, as of 11|2016

## GARLIC PRAWNS

### Production

The prawns should be completely thawed and drained. It is recommended to wash the prawns in a washing bath consisting of water and 1 % M-SAFE® Fresh Star Liquid (Art. No. 16.30001) prior to further processing to reduce microorganisms on the surface and improve shelf life of the prawns.

Afterwards the prawns are sprinkled and mixed with M-SAFE® Prawn Star (Art. No. 16.30004) and decorative spices such as M-BLEND® Decor Mixed Herbs (Art. No. 16.20018). For a more intense spicy flavour we recommend the addition of M-BLEND® WM Stralsund Ex Star (Art. No. 16.20003). Subsequently the prawns are filled into the sales packaging and stored overnight in the cold storage. This allows the herbs to stick to the surface of the prawns.

The next day, the prawns in the packaging are filled up with garlic oil. For an improved shelf life we recommend the addition of 1 g/l garlic oil M-SAFE® Potassium Sorbate (Art. No. 16.30009) and 1 g/l garlic oil M-SAFE® Sodium Benzoate (Art. No. 16.30010).



### Example recipe prawn mix

35 g M-SAFE® Prawn Star (Art. No. 16.30004)

depending on taste

M-BLEND® Decor Mixed Herbs (Art. No. 16.20018)

3–10 g M-BLEND® WM Stralsund Ex Star (Art. No. 16.20004)

### Example recipe garlic oil

3–12 g M-BLEND® Garlic Oil Star (Art. No. 16.20001)

1 Litre Vegetable oil

1 g M-SAFE® Sodium Benzoate (Art. No. 16.30010)

1 g M-SAFE® Potassium Sorbate (Art. No. 16.30009)



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