

# Jungbunzlauer

*From nature to ingredients®*



## Hearty marrakesh meatballs

with Potassium Lactate/Vinegar  
and sub4salt® sea salt

Ingredients	Supplier	% of meat block	% of total formulation
1 Ground beef (20 % fat)		100 %	90.91 %
2 Potassium Lactate/Vinegar	Jungbunzlauer	3.97 %	3.61 %
3 sub4salt® sea salt	Jungbunzlauer	1.43 %	1.30 %
4 Ras el Hanout		0.20 %	0.18 %
5 Harissa		3.31 %	3.01 %
6 Oregano		0.19 %	0.18 %
7 Mint		0.19 %	0.18 %
8 Parsley		0.19 %	0.18 %
9 Garlic		0.50 %	0.45 %
Total			100%

## Directions

- 1 Preheat oven to 450 °F (232.22 °C)
- 2 Roughly chop mint, oregano, and parsley leaves, discarding stems
- 3 Mince garlic
- 4 Line a baking sheet with foil for the next steps
- 5 Add ground beef to the bowl
- 6 Combine ground meat with sub4salt® sea salt, spices, Ras el hanout and Harissa
- 7 Mix well, then form into 10 equal balls, about 1 inch thick
- 8 Arrange meatballs on prepared baking sheet, spacing apart
- 9 Bake meatballs until brown, about 15 minutes. Center section of meatball should reach 165 °F (73.89 °C) for at least 15 seconds

## Nutrition Information

per 100 g finished product	
Energy	1004 kJ / 240 kcal
Protein	15.84 g
Carbohydrates	0.31 g
Fibers	0.08 g
Fat	8.41 g
Sodium	356.99 mg

## Nutrition Claims

Potassium Lactate for shelf life extension

Sodium content reduced 25 % from traditional beef meatballs



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.