

Ballast soils

IEC / EN 60436

EN 50242

Stamminger & Demirel Testmaterialien

Sta-De Testmaterialien

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Ballast soil acc. to IEC60436:2015 and EN60436:2020 and IEC TS63331 (draft – 11.11.2021)

recipe for 10 kg ballast soil			
		mass in g	
porridge			2940
	oat flakes	141	
	milk	700	
	water	2100	
margarine			840
spinach minced			2870
minced meat mixture			1540
	minced beef	1155	
	whole egg (pasteurised)	385	
egg yolk (pasteurised)			1960
		sum	10150
	~ sum (after evaporation of water during cooking)		~10000

Preparation

1. Mix oat flakes with water and milk. Prepare porridge by bringing the mixture to the boiling point.
2. Add the minced meat mixture and minced spinach and allow to simmer for 10 min.
3. Turn off the heat and add the margarine stirring well.
4. Add the pasteurized egg yolk when the complete mixture is cooled down to a temperature of about 40 °C and stir well.
5. If total mass is less than 10 kg add water.
6. Fill appropriate portions in containers and freeze it at -18 °C.

Portion size: 60 / 100 gr (other quantities on request)

Ballast soil acc. to EN 50242

recipe for 3,5 kg ballast soil			
		mass in g	
porridge			972
	oat flakes	50	
	milk	250	
	water	750	
margarine			324
spinach minced			972
minced meat mixture			594
	minced mixed meat	445	
	whole egg (e.g. pasteurised)	149	
egg yolk (e.g. pasteurised)			648
milk			324
		sum	3834
	~ sum (after evaporation of water during cooking)		~3500

Preparation

1. Mix oat flakes with water and milk. Prepare porridge by bringing the mixture to the boiling point and let it simmer for 10 min.
2. Add the margarine in the porridge. The porridge must have reached a temperature between 40 °C and 60 °C.
3. Add the slightly mixed egg yolk and the finely minced spinach.
4. Add the minced meat mixture and milk during intensive stirring.
5. If total mass is less than 3,5 kg add water.
6. Fill appropriate portions in containers and freeze it at -18 °C.

Portion size: 70 / 100 / 140 gr (other quantities on request)