



Chicken sausage with Liq-Würz plant cream

German guideline:
2.4.2.1.2

Recipe number:
ER1602219

Processing sequence:

Cutter method:

1. Run all the meat through the cutter dry, add AVO Brühwurst-Gold, AVO Dextro and nitrite curing salt.
2. Add 1/3 ice/water and cut to +4 °C.
3. Add the remaining mixture.
4. Cut until an emulsion forms and slowly add the vegetable cream at approx. +4 °C.
5. Final cutter temperature approx. +10 °C.

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration) ≥ 8.0
Connective tissue protein-free meat protein in meat protein ≥ 75.0

Raw material:

33.00 kg	Chicken/turkey leg meat, 3 mm
27.00 kg	Wing meat without skin, 3 mm
20.00 kg	Ice
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80.00 kg	

Fill into the relevant casings.

Redden, dry and smoke as usual, depending on the equipment. Then cook at a chamber temperature of +78 °C to a core temperature of +72 °C. Finally, cool.

Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.20 kg	AVO DEXTRO	060700
0.50 kg	BRÜHWURST GOLD P-5	064400
20.00 kg	Liq-Würz Pflanzencreme für Brühwürst.	1516600

Ingredients:

turkey meat, water, rapeseed oil, salt, stabilizer: E 450 diphosphate, dextrose, hydrolysed vegetable protein, acid: E 330 citric acid, spices, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), preservative: E 250 sodium nitrite, spice extracts

casing:

Sheep casing 20 / 22

Nutrition declaration:

energy value	354kJ
sugar	0,2g
energy value	84kcal
polyols	0,0g
fat	2,3g
protein	14,4g
saturates	0,7g
sodium	0,9g
carbohydrate	0,9g
salt	2,2g

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