



## Chicken Lyoner sausage with Liq-Würz plant cream

German guideline:  
2.4.2.2.1

Recipe number:  
ER1604427

### Processing sequence:

#### Cutter method:

1. Pre-process all meat with the Brühwurst Gold and NPS, dry in the cutter.
2. Add 2/3 ice/water and add the AVO fat cream.
3. Add the remaining ice at +4 °C.
4. Cutter until an emulsion is formed.
5. Cutter end temperature +8 °C - +10 °C.

Then cook at a chamber temperature of +78 °C to a core temperature of +72 °C.

### Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)  $\geq 8.0$   
Connective tissue protein-free meat protein in meat protein  $\geq 75.0$

### 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	

### Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.50 kg	BRÜHWURST GOLD P-5	064400
20.00 kg	Liq-Würz Pflanzencreme für Aufschnitt	1516500

### casing:

Sofit casings  
Caliber 45/22 Art.Nr. 084011  
Caliber 90/50 Art.Nr. 084015

### Ingredients:

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

### Nutrition declaration:

energy value	1.082kJ
sugar	0,4g
energy value	262kcal
polyols	0,0g
fat	22,1g
protein	13,9g
saturates	3,1g
sodium	1,0g
carbohydrate	1,1g
salt	2,5g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.