



## FrISChe Premium Bratwurst Chorizo

**German guideline:**  
2.4.2.1.10

**Recipe number:**  
ER1800596

**Processing sequence:**

Mix the fist-sized pieces of meat with the ingredients, salt, and spices, and mince to 3 mm or 5 mm.  
Then mix in the Kulinavo FM 20 and Liq Beetroot.  
Mix the mixture well and fill into the casings (piece weight 40 g).

**Requirement according to german guideline:**

Connective tissue protein-free meat protein (QUID declaration)  $\geq 8.5$   
Connective tissue protein-free meat protein in meat protein  $\geq 75.0$

**Raw material:**

70.00 kg	Schweinefleisch S II, 5 mm
30.00 kg	Bäuche S V, 5 mm
100.00 kg	

**Spices & processing aids:**

2.00 kg	Liq-Würz Kulinavo FM 20	755904
0.20 kg	Liq Rote Beete	1703700
1.50 kg	Chorizo classico	2049600
1.60 kg	SIEDESALZ FEIN	062600

**casing:**

Schweinedärme Kal. 26/28

**Ingredients:**

pork meat 95.0 %, salt, spice extracts, spices, dextrose, beetroot juice concentrate, tomato powder, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid

**Nutrition declaration:**

energy value	1.185kJ
sugar	0,6g
energy value	286kcal
protein	15,6g
fat	23,8g
sodium	1,0g
saturates	2,3g
salt	2,5g
carbohydrate	1,6g
fibres	0,2g