



Geschmack & Technologie

Italian-style mortadella, cooked hot

German guideline:
2.4.2.2.1

Recipe number:
ER1903027

Processing sequence:

Preparation:

Dice the bacon into 12 mm cubes, blanch in hot water and allow to cool completely.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.0

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0
protein in meat protein

Cutter method:

1. Mince the beef R III and pork S III in the cutter with AVO Brühwurst Gold P dry, add nitrite curing salt, after 2 rounds add the filling.

2. Add the back fat at +4 °C.

3. Finally, fold the blanched bacon into the finished sausage meat.

Raw material:

10.00 kg	Beef R III, 3 mm
35.00 kg	Pork S III, 3 mm
15.00 kg	Cheeks without rind S VI, 3 mm
10.00 kg	ice/water
5.00 kg	beef R II
25.00 kg	Bacon S VIII, 12 mm, diced (coarse cut)
100.00 kg	

Cutter end temperature:

AVO Brühwurst Gold P: +12 °C

Spices & processing aids:

0.60 kg	LYONER / MORTADELLA	031202
2.60 kg	nitrite curing salt	062503
0.80 kg	BRÜHWURST GOLD P PROFI	609202

Ingredients:

pork meat, pork bacon, beef, water, salt, spices (contains YELLOW MUSTARD FLOUR), dextrose, stabilizer: E 450 diphosphate, acid: E 330 citric acid, flavour enhancer: E 621 monosodium glutamate, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), natural flavourings, preservative: E 250 sodium nitrite

casing:

Artificial casings, calibre 90, smoke-permeable
Betex casings, ox butt with lacing seam
Natural casings

Nutrition declaration:

energy value	1.650kJ
sugar	0,4g
energy value	399kcal
polyols	0,0g
fat	37,9g
protein	13,2g
saturates	11,3g
sodium	1,2g
carbohydrate	1,3g
salt	3,0g

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