



FrISChe Premium Bratwurst Salsiccia

German guideline:
2.4.2.1.10

Recipe number:
ER2400404

Processing sequence:

Mix the fist-sized pieces of meat thoroughly with the Salsiccia seasoning salt and mince to 5 mm.
Then mix everything well and stuff into the casings.

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration) ≥ 8.5
Connective tissue protein-free meat protein in meat protein ≥ 75.0

Raw material:

70.00 kg	Schulterabschnitte 5 mm
30.00 kg	Bäuche 5 mm
100.00 kg	

Spices & processing aids:

3.40 kg	SALSICCIA Italienische Bratwurst	213700
---------	----------------------------------	--------

casing:

Schweinedärme Kal. 26/28

Ingredients:

pork meat 96.7 %, salt, spices, dextrose, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid, spice extracts

Nutrition declaration:

energy value	1.197kJ
sugar	0,5g
energy value	289kcal
protein	15,9g
fat	24,3g
sodium	0,8g
saturates	2,3g
salt	2,1g
carbohydrate	1,5g
fibres	0,2g