



Geschmack & Technologie

SOFIT Grobe Schinkenwurst Bratling Norddeutsche Art

High Protein

Recipe number:

ER2500071

Raw material:

50.00 kg Shoulder meat cuts
18.00 kg Cutter belly lean
17.00 kg cheek
15.00 kg ice/water

Spices & processing aids:

2.00 kg	Nitritpökelsalz E 250	062503
2.50 kg	pea protein	788800
0.50 kg	Brühwurst-Gold P 5	064400
0.80 kg	Krakauer Free	346000
0.00 kg	Kulinavo Free Typ Würze	287400

Processing sequence:

1. mince the shoulder meat 3 mm.
2. mince the cutter belly and the cheeks 5 mm.
3. place the material in the mixer with the ice water and mix.
4. add the additives and spices and mix until cohesive.
Ensure that there is sufficient protein.
5. fill the sausage meat into sterilid arms cal. 90.
6. cook at +80 °C chamber temperature to a core temperature of +72 °C.
7. then shower and cool.

Ingredients:

pork meat 89.3 %, water, pea protein, salt, dextrose, stabilizer: E 450 diphosphate, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), sugar, spices, spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.274kJ
energy value	307kcal
fat	26,2g
saturates	4,1g
carbohydrate	1,2g
sugar	0,5g
polyols	0,0g
protein	16,6g
sodium	1,0g
salt	2,6g



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.