



**Geschmack & Technologie**

## **SOFIT Grobe Schinkenwurst Aufschnitt Art High Protein**

### **Recipe number:**

ER2500072

### **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 the appropriate casings. Soak the casings in warm water.
6. roasting drying smoking as usual.

### **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

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