



Geschmack & Technologie

Liver sausage with baked apple and fruit mix

German guideline:
2.4.3.2.1

Recipe number:
ER2500736

Processing sequence:

Preparation:

1. Pre-cut the fresh liver with AVOROT EXTRA – but without salt.
2. Mince the pork heads, jowls, bellies and bacon, blanched, to 3 mm.

Cutter method:

1. Pre-cut the pork, bacon, bellies and jowls for a few turns, adding all the spices and additives except salt.
2. Slowly add the hot stock (cooking loss) and homogenise the sausage meat.
3. Add the pre-cut liver without salt and run for 5-8 turns.
4. Add salt and finish emulsifying, finally folding in the baked apple fruit mix.

Cutter end temperature: +30 °C to +40 °C

Cook at a temperature of +78 °C to a core temperature of +72 °C.

Then cool and place in cold storage.

Cold smoke the following day.

Dry for 30 minutes at +25 °C, smoke for 30 minutes at +25 °C.

Dip with AVO dipping compound AVOWAX item no. 063100

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 10.0

protein (QUID declaration)

Connective tissue protein-free meat ≥ 82.0
protein in meat protein

Raw material:

27.00 kg	pork liver
20.00 kg	pork S III, gebrüht, 3mm gewolft
35.00 kg	Pork belly, blanched, 3mm minced
18.00 kg	bacon, blanched, 3mm minced
100.00 kg	

Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.50 kg	Feine Del.-Leberwurst ORCHIDEE "Free"	044601
0.30 kg	Liq-Emulgator E472c	4563500
0.20 kg	Kulinavo Free Typ Würze	287400
0.10 kg	AVOROT "EXTRA"	062700
	UMRÖTEHILFSMITTEL	
0.30 kg	LIQ-WÜRZ BRATZWIEBEL	052701
4.00 kg	Bratapfel-Fruchtmix	984900

casing:

AVO Betex gold Fettende, 1,2 kg mit Aufdruck
"Del. Leberwurst Bratapfel-Fruchtmix"
Art.Nr. 082807

Ingredients:

pork liver 27.9 %, pork meat 73.3 %, salt, apple cubes (apples, preservative: E 223 SODIUM METABISULPHITE), fried onion (onions, palm oil, WHEAT FLOUR, salt), pineapple granules (pineapple, sugar, acid: E 330 citric acid), spices, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, dextrose, vanillin sugar (sugar, vanillin), frying onion extract, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate, E 306 tocopherol, E 304 fatty acid esters of ascorbic acid), preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

energy value	1.788kJ
sugar	2,6g
energy value	432kcal
polyols	0,0g
fat	39,4g
protein	15,3g
saturates	13,1g
sodium	0,9g
carbohydrate	3,9g
salt	2,3g



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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.