



**Geschmack & Technologie**

## Veal liver sausage

**German guideline:**  
2.4.3.2.1

**Recipe number:**  
ER2500742

### Processing sequence:

Compensate for cooking losses with stock!

### Preparation:

Pre-cut the liver with 1 g/kg AVOROT Extra – but without salt.

### Cutter method:

1. Pre-cut the boiled raw material for a few rounds.
2. Add the ORCHIDEE spice mixture, fried onion and Liq emulsifier.
3. Slowly add the stock and cut everything until creamy.
4. At +35 °C to +40 °C, incorporate the pre-cut liver.
5. Add salt and emulsify until finished.

### Cutter end temperature:

+30 °C to +40 °C

Fill into the relevant casings

Cook in a cooking cabinet or in a kettle at +80 °C to a core temperature of +72 °C.

Then cool under cold running water or in a water bath

The following day, smoke again with AVO-Landrauch.

### 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:

|           |                      |
|-----------|----------------------|
| 25.00 kg  | pork liver           |
| 35.00 kg  | S X / Pig's trotters |
| 40.00 kg  | Veal / Belly flaps   |
| 100.00 kg |                      |

### Spices & processing aids:

|         |                                   |         |
|---------|-----------------------------------|---------|
| 2.00 kg | nitrite curing salt               | 062503  |
| 0.50 kg | FEINE DELIKATESS-LEBERW. ORCHIDEE | 041200  |
| 0.40 kg | LIQ-WÜRZ BRATZWIEBEL              | 052700  |
| 0.20 kg | AVOGLUT 2000                      | 069700  |
| 0.20 kg | AVOROT "EXTRA"                    | 062700  |
|         | UMRÖTEHILFSMITTEL                 |         |
| 0.30 kg | Liq-Emulgator E472c               | 4563500 |

### casing:

AVO Betex-Därme, Fettende KD gelb-pantone,  
mit Aufdruck "Gourmet Feine Delikatess-Leberwurst"  
Art.-Nr.: 0826 66

### Ingredients:

pork liver, veal 38.6 %, pork meat, salt, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, dextrose, spices (contains YELLOW MUSTARD FLOUR), flavour enhancer: E 621 monosodium glutamate, sugar, glucose syrup, frying onion extract, flavourings, 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, CELERY ROOT

### Nutrition declaration:

|              |         |
|--------------|---------|
| energy value | 1.378kJ |
| sugar        | 0,7g    |
| energy value | 333kcal |
| polyols      | 0,0g    |
| fat          | 29,7g   |
| protein      | 15,5g   |
| saturates    | 10,2g   |
| sodium       | 0,9g    |
| carbohydrate | 0,8g    |
| salt         | 2,2g    |

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