



FrISChe Bratwurst Italien Mozzarella

German guideline:
2.4.2.1.10

Recipe number:
ER2501129

Processing sequence:

Mince the coarsely diced meat to 5 mm.
Mix well with all the ingredients and bind together.
Mix in the mozzarella, torn into flakes.
Fill 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:

60.00 kg	Schweinefleisch S III, 5 mm gewolft
40.00 kg	Schweinebauch S V, 5 mm gewolft
8.00 kg	Mozzarella in Flocken
108.00 kg	

Spices & processing aids:

1.60 kg	SIEDESALZ FEIN	062600
2.00 kg	Liq-Würz Kulinavo FM 20	755901
0.50 kg	Rostbratwurst gebrüht fein , Free	208800
2.00 kg	Bruschetta Würzzubereitung	454900

casing:

Schweinedarm Kal. 26/28

The fresh bratwurst sausages are suitable for grilling and frying.

Ingredients:

pork meat 86.1 %, Mozzarella (MILK, salt, rennet substitute, lactic acid cultures, acid: E 330 citric acid), salt, tomatoes, spice extracts, spices, herbs

Nutrition declaration:

energy value	1.333kJ
sugar	0,5g
energy value	322kcal
protein	14,6g
fat	28,2g
sodium	1,0g
saturates	3,3g
salt	2,5g
carbohydrate	1,9g
fibres	0,2g