



FrISChe Bratwurst Datteln-Speck

German guideline:
2.4.2.1.10

Recipe number:
ER2501130

Processing sequence:

Mix the coarsely diced meat and dates, then mince to 5 mm.
Mix all ingredients well and bind together.
Mix in the diced bacon well.
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
4.00 kg	Baconwürfel
5.00 kg	Datteln, getrocknet, ohne Stein
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109.00 kg	

Spices & processing aids:

1.80 kg	SIEDESALZ FEIN	062600
2.00 kg	Liq-Würz Kulinavo FM 20	755901
0.50 kg	MC-BRAVO / FRISCHE BRATWURST FRISCHROT	023300

casing:

Schweinedarm Kal. 26/28

The fresh bratwurst sausages are suitable for grilling and frying..

Ingredients:

pork meat 86.7 %, getrocknete Datteln, Bacon (pork meat, iodized table salt, dextrose, spices, antioxidant: E 301 sodium ascorbate, preservative: E 250 sodium nitrite, beechwood smoke), salt, spice extracts, spices, dextrose, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid

Nutrition declaration:

energy value	1.346kJ
sugar	3,0g
energy value	325kcal
protein	13,9g
fat	27,9g
sodium	1,0g
saturates	2,8g
salt	2,4g
carbohydrate	3,9g
fibres	0,0g

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