



FrISChe Bratwurst Rotwein-Zwiebel-Chutney

German guideline:
2.4.2.1.10

Recipe number:
ER2501131

Processing sequence:

Mince the coarsely diced meat to 3 mm.
Mix well with all ingredients and bring to consistency.
Fill into the appropriate 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

The fresh bratwurst sausages are suitable for grilling and frying.

Raw material:

60.00 kg	Schweinefleisch S III, 3 mm gewolft
40.00 kg	Schweinebauch S V, 3 mm gewolft
100.00 kg	

Ingredients:

pork meat 90.3 %, salt, spice extracts, sugar, blossom honey, red wine (contains SULPHITE), onions, aceto balsamico (wine vinegar, grape must concentrate, colouring agent: E 150d sulphite ammonia caramel, preservative: E 220 SULPHUR DIOXIDE), tomato purée, modified starch, spices, caramel, thickening agent: E 415 xanthan gum, preservative: (E 211 sodium benzoate, E 202 potassium sorbate)

Spices & processing aids:

1.80 kg	SIEDESALZ FEIN	062600
2.00 kg	Liq-Würz Kulinavo FM 20	755901
5.00 kg	Rotwein Zwiebel Chutney	2532900

Nutrition declaration:

energy value	1.323kJ
sugar	1,2g
energy value	320kcal
protein	13,8g
fat	28,1g
sodium	1,0g
saturates	2,5g
salt	2,4g
carbohydrate	2,1g
fibres	0,1g

casing:

Schweinedarm Kal. 26/28

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