



FrISChe Wildschweinbratwurst Rotwein-Zwiebel-Chutney

German guideline:

2.4.2.1.10

Recipe number:

ER2501134

Processing sequence:

Mince the coarsely diced wild boar meat to 3 mm.
Mix well with all the ingredients and bind together.
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

The fresh bratwurst sausages are suitable for grilling and frying.

Raw material:

70.00 kg	Wildschwein, mager, 3 mm
30.00 kg	Wildschwein, Lappen/Bauch, 3 mm
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100.00 kg	

Ingredients:

wild boar meat 91.9 %, 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, 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	658kJ
sugar	1,2g
energy value	157kcal
protein	18,0g
fat	8,6g
sodium	1,0g
saturates	1,4g
salt	2,3g
carbohydrate	1,4g
fibres	0,1g

casing:

Saitling Kal.22/24 oder 24/26



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.

Geschmack & Technologie