



Käsekrainer aus dem Heißrauch

German guideline:
2.4.2.1.3

Recipe number:
ER2501135

Processing sequence:

Grind the pork III and beef III to 3 mm.
Grind the pork belly to 5 mm as a coarse filling.
Prepare a fine sausage meat using the standard cutting method.
Add the cheese cubes and the minced pork belly.
Fill into the appropriate casings.
Cook in hot smoke at a chamber temperature of +78 °C until the core temperature reaches +72 °C.
Then cool and place in cold storage.

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration) ≥ 8.0
Connective tissue protein-free meat protein in meat protein ≥ 75.0

Raw material:

30.00 kg	Schweinefleisch S III, 3 mm
15.00 kg	Rindfleisch R III, 3 mm
40.00 kg	Schweinebauch S V, 5 mm, Grobeinlage
15.00 kg	Scherbeneis
15.00 kg	Edamer Käse 40%
<u>115.00 kg</u>	

Ingredients:

pork meat, beef, water, Edamer (Pasteurisierte KUHMITLICH, salt, Säuerungskulturen, Mikrobielles Lab, Farbstoff Beta-Carotin), pork bacon, salt, dextrose, stabilizer: E 450 diphosphate, spices, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), natural flavourings, sugar, preservative: E 250 sodium nitrite

Spices & processing aids:

2.00 kg	nitrite curing salt	062503
0.50 kg	BRÜHWURST GOLD P-5	064400
0.60 kg	Krakauer deftig o. Glutamat	100100
0.20 kg	Kulinavo Free Typ Würze	287400

casing:

Schweinedarm Kal. 24/26

Nutrition declaration:

energy value	1.262kJ
sugar	0,3g
energy value	305kcal
protein	13,1g
fat	27,7g
sodium	0,8g
saturates	2,4g
salt	2,0g
carbohydrate	0,9g
fibres	0,0g

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