



## Bratwurst American BBQ Smokey

German guideline:  
2.4.2.1.3

Recipe number:  
ER2501136

### Processing sequence:

Grind the pork III and beef II to 3 mm.  
Grind the pork belly to 5 mm as a coarse filling.  
Prepare a fine sausage meat using the standard cutter method.  
Add the coarse filling and chili seeds, chopping briefly if necessary.  
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:

15.00 kg	Schweinefleisch S III, 3 mm
20.00 kg	Rindfleisch R II, 3 mm
15.00 kg	Nackenspeck, 3 mm
30.00 kg	Schweinebauch S V, 5 mm, Grobeinlage
20.00 kg	Scherbeneis
<u>100.00 kg</u>	

### Spices & processing aids:

0.90 kg	nitrite curing salt	062503
0.50 kg	BRÜHWURST GOLD P-5	064400
3.00 kg	Smokey Rub	1829300
0.20 kg	LIQ-WÜRZ PAPR.INTENSIV	554000
0.20 kg	Chilis geschrotet ohne Kerne	785100

### casing:

Schweinedarm Kal. 24/26

### Ingredients:

pork meat 38.8 %, beef 19.1 %, pork bacon, water, spices (contains YELLOW MUSTARD FLOUR), sea salt, salt, cane sugar, stabilizer: E 450 diphosphate, chilli, paprika smoked (paprika, smoke), acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), smoked salt (salt, smoke), spice extracts, preservative: E 250 sodium nitrite

### Nutrition declaration:

energy value	1.445kJ
sugar	1,0g
energy value	350kcal
protein	10,1g
fat	33,4g
sodium	0,8g
saturates	6,7g
salt	1,9g
carbohydrate	1,9g
fibres	0,3g

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