



## Rostbratwurst Mexican Piri-Piri

German guideline:  
2.4.2.1.10

Recipe number:  
ER2501144

### Processing sequence:

#### Cutter method:

1. Pre-cut the pork and beef until dry, add table salt and Bratwurst-Gold P 5.
2. Add 2/3 of the crushed ice and cut until the temperature reaches +6 °C.
3. Add the remaining ice and fat and cut.
4. Add the spices and cut.
5. Cut until the temperature reaches +10 °C.
6. Now add the coarse mixture and cut until the desired grain size is achieved.

Fill into the appropriate casings.

#### Cutter end temperature:

+12 °C - +14 °C for AVO Bratwurst-Gold P

Brew at +78 °C to a core temperature of +72 °C and then cool under running cold water.

### Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)  $\geq 8.5$   
Connective tissue protein-free meat protein in meat protein  $\geq 75.0$

### Raw material:

20.00 kg	Rindfleisch R II, 3mm
20.00 kg	Schweinefleisch S III, 3mm
15.00 kg	Nackenspeck, 3 mm
30.00 kg	Schweinebauch, 5 mm
15.00 kg	Scherbeneis
100.00 kg	

### Spices & processing aids:

1.80 kg	SIEDESALZ FEIN	062600
0.50 kg	BRATWURST GOLD P-5	066500
0.80 kg	Rostbratwurst gebrüht fein , Free	208800
0.20 kg	Jalapeno-Würzmischung	704400
0.20 kg	CUBANA ROHRZUCKER	074200
0.10 kg	Nebraska Gewürzzube. free	267700

### casing:

Schweinedarm Kal. 26/28

### Ingredients:

pork meat 49.3 %, beef 21.0 %, pork bacon, water, salt, dextrose, spices, stabilizer: E 450 diphosphate, jalapeños green/red, raw cane sugar, glucose syrup, acid: E 330 citric acid, herbs, spice extracts, carrot

### Nutrition declaration:

energy value	1.608kJ
sugar	0,9g
energy value	389kcal
protein	11,8g
fat	37,2g
sodium	0,9g
saturates	7,5g
salt	2,2g
carbohydrate	1,7g
fibres	0,1g

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