



Rostbratwurst Canadian BBQ

German guideline:
2.4.2.1.10

Recipe number:
ER2501145

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. Finally, add the maple syrup and cut.

Fill into the appropriate casings.

Cutter end temperature:

+12 °C - +14 °C with 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) >= 8.5
Connective tissue protein-free meat protein in meat protein >= 75.0

Raw material:

18.00 kg	Rindfleisch R II, 3mm
34.00 kg	Schweinefleisch S III, 3mm
15.00 kg	Backe, 3 mm
15.00 kg	Nackenspeck, 3 mm
18.00 kg	Scherbeneis
2.00 kg	maple syrup
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102.00 kg	

Spices & processing aids:

1.80 kg	SIEDESALZ FEIN	062600
0.50 kg	BRATWURST GOLD P-5	066500
1.40 kg	Arriba	137800
0.30 kg	Rauchsalz "natürlich" halal	1125400

casing:

Schweinedarm Kal. 26/28

Ingredients:

pork meat 50.9 %, beef 18.5 %, pork bacon, water, sweetener: maple syrup, spices, salt, dextrose, stabilizer: E 450 diphosphate, flavour enhancer: E 621 monosodium glutamate, glucose syrup, smoke, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), spice extracts, beetroot

Nutrition declaration:

energy value	1.467kJ
sugar	2,0g
energy value	355kcal
protein	11,2g
fat	33,0g
sodium	0,9g
saturates	11,4g
salt	2,3g
carbohydrate	3,0g
fibres	0,2g

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