Geschmack & Technologie

Rostbratwurst Pulled Pork

German guideline:
2.4.2.1.10

Recipe number:
ER2501146

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:

50.00 kg	Schweinefleisch S III, 3mm
18.00 kg	Nackenspeck, 3 mm
17.00 kg	Backe, 3 mm
15.00 kg	Scherbeneis
20.00 kg	Pulled Pork
120.00 kg	

Spices & processing aids:

1.40 kg	SIEDESALZ FEIN	062600
0.50 kg	BRATWURST GOLD P-5	066500
4.00 kg	BBQ Rub	1127200

casing:
Schweinedarm Kal. 26/28

Processing sequence:
Cutter method:
1. Pre-cut the pork 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, fold in the pulled pork and trim if necessary.

Fill into the appropriate casings.

Final cutter temperature:
+12 °C - +14 °C for AVO Bratwurst-Gold P

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

Ingredients:
pork meat 69.6 %, Pulled Pork 17.3 % (94% pork meat, water, iodized table salt (salt, potassium iodate), spices, spice extracts, Stabilisatoren: E450 / E451), water, salt, spices (contains MUSTARD SEED), stabilizer: E 450 diphosphate, acid: E 330 citric acid, glucose syrup, oregano, colouring agent: E 150c ammonia caramel, natural flavourings, smoke flavouring

Nutrition declaration:

energy value	1.236kJ
sugar	2,0g
energy value	298kcal
protein	14,2g
fat	25,4g
sodium	1,0g
saturates	8,2g
salt	2,4g
carbohydrate	3,0g
fibres	0,3g

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