



Grobe Bratwurst Jalapeño

German guideline:
2.4.2.1.10

Recipe number:
ER2501149

Processing sequence:

Cutter method:

Grind all meat to 5 mm.
Mix in the cutter with the other ingredients until well combined.
Finally, stir in the jalapeño granules.

Fill into the appropriate casings.

Cutter end 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.

Requirement according to german guideline:

Connective tissue protein-free meat >= 8.5

protein (QUID declaration)

Connective tissue protein-free meat >= 75.0

protein in meat protein

Raw material:

60.00 kg Schweinefleisch S III, 3mm

30.00 kg Backe, 3 mm

10.00 kg Eiswasser

100.00 kg

Ingredients:

pork meat, water, salt, jalapeños, dextrose, spices, stabilizer: E 450 diphosphate, onions, spice extracts

Spices & processing aids:

1.80 kg SIEDESALZ FEIN 062600

0.20 kg Stabilisator E450 K106 669400

1.00 kg Rostbratwurst gebrüht fein , 208800
Free

0.30 kg AVO DEXTRO 060700

0.20 kg Kulinavo Free Typ Würze 287400

0.20 kg ZWIEBELGRIEß 1-2 MM 739200
GESCHNITTEN

1.00 kg Jalapenogranulat rot 771400

1.00 kg Jalapeno-Granulat grün 733700

Nutrition declaration:

energy value 1.158kJ

sugar 1,5g

energy value 279kcal

protein 16,7g

fat 22,3g

sodium 0,9g

saturates 5,2g

salt 2,3g

carbohydrate 2,6g

fibres 0,6g

casing:

Saitling Kal. 22/24 oder 24/26

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.