



Geflügelbratwurst Curry Madras

German guideline:
2.4.2.1.10

Recipe number:
ER2501150

Processing sequence:

Cutter method:

Grind all meat to 5 mm.
Mix all ingredients in the cutter until well combined.

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 +74 °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:

90.00 kg Hähnchenkeulenfleisch o. Haut, 5 mm

10.00 kg Eiswasser

100.00 kg

Spices & processing aids:

1.80 kg SIEDESALZ FEIN 062600

0.50 kg BRATWURST GOLD P-5 066500

0.20 kg LIQ.-WÜRZ CURCUMA 505600

0.50 kg MC-CURRY-BRATWURST /
CURRYWURST 023400

0.30 kg Currypulver Madras 071200

casing:

Saitling Kal. 22/24 oder 24/26

Ingredients:

chicken meat 94.7 %, water, salt, spices, stabilizer: E 450 diphosphate, rapeseed oil, glucose syrup, acid: E 330 citric acid, dextrose

Nutrition declaration:

energy value	712kJ
sugar	0,1g
energy value	171kcal
protein	17,3g
fat	11,0g
sodium	0,8g
saturates	3,6g
salt	2,1g
carbohydrate	0,6g
fibres	0,1g

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