



Lammbratwurst Garam Masala

German guideline:
2.4.2.1.10

Recipe number:
ER2501151

Processing sequence:

Cutter method:

1. Pre-cut the lamb meat until dry, add table salt and Bratwurst-Gold P 5.
2. Cut in flake ice until the temperature reaches +4 °C.
3. Cut in the vegetable cream.
4. Cut in the spices.
5. Cut until the temperature reaches +10 °C.

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:

80.00 kg	Lammfleisch, mager 80/20, 3 mm
10.00 kg	Scherbeneis
90.00 kg	

Spices & processing aids:

10.00 kg	Liq-Pflanzencreme	1480300
1.80 kg	SIEDESALZ FEIN	062600
0.50 kg	BRATWURST GOLD P-5	066500
2.00 kg	Garam Masala	9057400

Ingredients:

Lammfleisch 83.4 %, water, rapeseed oil, spices, salt, rapeseed oil (fully hydrogenated), stabilizer: E 450 diphosphate, glucose syrup, acid: E 330 citric acid

casing:

Saitling Kal. 22/24 oder 24/26

Nutrition declaration:

energy value	854kJ
sugar	1,2g
energy value	205kcal
protein	17,6g
fat	14,0g
sodium	0,8g
saturates	2,7g
salt	2,0g
carbohydrate	1,9g
fibres	0,5g

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.