



FrISChe Lammbratwurst Garam Masala

German guideline:
2.4.2.1.10

Recipe number:
ER2600181

Processing sequence:

Mince the coarsely diced lamb meat to 3 mm.
Mix well with all the ingredients and bind together.

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

Fill into the casings.

The fresh bratwurst sausages are suitable for grilling and frying.

Raw material:

100.00 kg Lammfleisch, mager, 3 mm
100.00 kg

Ingredients:

Lammfleisch 96.4 %, spices, salt, spice extracts

Spices & processing aids:

| | | |
|---------|-------------------------|---------|
| 1.80 kg | SIEDESALZ FEIN | 062600 |
| 2.00 kg | Liq-Würz Kulinavo FM 20 | 755901 |
| 2.00 kg | Garam Masala | 9057400 |

Nutrition declaration:

| | |
|--------------|---------|
| energy value | 535kJ |
| sugar | 1,3g |
| energy value | 127kcal |
| protein | 20,3g |
| fat | 3,9g |
| sodium | 1,0g |
| saturates | 1,5g |
| salt | 2,5g |
| carbohydrate | 1,9g |
| fibres | 0,4g |

casing:

Saitling Kal.22/24 oder 24/26

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