



## FrISChe Rindsbratwurst Merguez

**German guideline:**  
2.4.2.1.10

**Recipe number:**  
REZ2016002340

**Processing sequence:**

**Preparation:**

Mince the beef to 3 mm.  
Mix well with the seasoning mixture and bind.  
Fill into the casings.

**Requirement according to german guideline:**

Connective tissue protein-free meat  $\geq 8.5$

protein (QUID declaration)

Connective tissue protein-free meat  $\geq 75.0$   
protein in meat protein

The fresh bratwurst is suitable for grilling and frying.

**Raw material:**

100.00 kg Rindfleisch II 3 mm

100.00 kg

**Ingredients:**

beef 93.5 %, salt, flavour enhancer: E 621 monosodium glutamate, yeast extract, spice extracts, spices, colouring agent: E 120 carmines

**Spices & processing aids:**

15.00 kg Liq-würz Merguez

181400

**Nutrition declaration:**

energy value	587kJ
sugar	0,5g
energy value	140kcal
protein	16,8g
fat	7,1g
sodium	0,9g
saturates	1,4g
salt	2,3g
carbohydrate	2,0g
fibres	0,1g

**casing:**

Saitlinge Kal. 22/24 oder 24/26

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