



**Geschmack & Technologie**

## Rohwurst Mini Sticks Trüffel

**German guideline:**  
2.4.1.1.11

**Recipe number:**  
ER1904519

### Processing sequence:

Preparation:

Chill or freeze the meat and fat components according to the recipe instructions.

Processing:

1. pre-cut bellies (-15°C) with knife speed 1000 15 rounds.
2. add pork S III (-3°C), sprinkle in spice mix, truffle flavor and starter cultures.

Add the NPS at the desired grain size.

Finally, fold in the truffles.

3. pay attention to the final grain size and formation

### Requirement according to german guideline:

Connective tissue protein-free meat                    >= 10.0  
protein (QUID declaration)

Connective tissue protein-free meat                    >= 75.0  
protein in meat protein

### Raw material:

50.00 kg	Bäuche 60 : 40, gefroren (-15°C)
50.00 kg	Schweinefleisch II, (-3°C) angefroren
100.00 kg	

### Spices & processing aids:

2.40 kg	Nitritpökelsalz E250	062503
0.03 kg	Starterkulturen f.Edelsalami mediter	1319000
1.30 kg	Mettavo Casarano	1086300
0.20 kg	Pfefferschalen schwarz	786200
0.20 kg	truffle flavour	070501
2.00 kg	Trüffel 4x4 mm (Tuber aestivum)	4234601

### casing:

Saitlinge Kal. 220/22, Länge ca. 8 cm  
Schäldärme Kal. 18

"Nibbling sticks" without casing: Inject a well cohesive raw sausage mixture with a maximum grain size of 3 mm with a very thin-caliber stuffing horn without casing onto a grid (lined with AVO Profi cooking film - art. no. 9905 31) and allow to mature like the ends of meats. During the maturing process, a stable intrinsic skin forms, which also makes it possible to produce longer versions of "nibble sticks".

Stuffing in casings is also possible

Maturing:

Allow to redden for 24 hours at +20 to +22°C and a relative humidity of 80-85%, air flap slightly open. Once stable reddening has been achieved, the sausages can be air-dried or cold-smoked in intervals or manually, approx. ½ - 1 hour at +18 to +20°C and a relative humidity of 80-85% until the desired color intensity is achieved.

After smoking, leave to dry for a few hours and offer for sale or pack in a vacuum bag and store at +16°C.

The sticks can also be hot-smoked at the same temperatures as hot-air cooking

Smoking with AVO Landrauch smoking powder gives the sausage a typical taste and an appealing color.

### Ingredients:

pork meat 114.9 %, pork bacon, salt, black summer truffle (black summer truffle 87 %, water, salt), spices (contains YELLOW MUSTARD FLOUR), dextrose, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), black pepper, maltodextrin, flavourings, preservative: E 250 sodium nitrite, acid: E 330 citric acid

### Nutrition declaration:

Brennwert kJ	1.999KJ
sugar	0,6g



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Brennwert kcal	483Kcal
polyols	0,0g
fat	44,7g
protein	18,0g
saturates	3,5g
sodium	1,3g
carbohydrate	2,2g
salt	3,3g

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.