



**Geschmack & Technologie**

# Debrecener Sausages

**Guideline:**  
2.221.04

**Recipe number:**  
10.1.002

## **Processing procedure:**

Chill the pork and beef well.  
Pre-salt the pork bellies overnight using 20g salt per kg.

### **Requirements as per guideline:**

Meat protein without connective tissue (QUID declaration)	> = 8.0
Meat protein without connective tissue in meat protein	> = 75.0

1. Dry cut the pork and beef with nitrite curing salt and AVO Brühwurst Gold.
2. Add the ice and emulsify the sausage meat to +6°C.
3. Sprinkle in the seasoning then pour in the garlic and Liq Paprika intensiv.
4. Cut in the bellies which have been pre-minced at 5 mm. The mince should be approx. 3-4 mm diameter.
5. Fill into the chosen casings.

### **Starting material:**

20.00 kg	Pork S III, minced at 3mm
15.00 kg	Beef R III
50.00 kg	Pork belly S V, minced at 5mm, pre-salted
15.00 kg	Flaked ice
100.00 kg	

Redden at 50°C  
Dry at 60°C  
Smoke until the desired colour is achieved  
Cook at 78°C chamber temperature to a core temperature of 72°C

### **Seasonings & additives:**

0.50 kg	+ BRÜHWURST GOLD P 5	064.400
0.80 kg	Debrecziner Free	346.200
0.20 kg	+ Kulinavo Free Type seasoning	287.400
0.10 kg	Liq-Würz Paprika intensive 1.5 kg	554.001
1.00 kg	Nitrite curing salt E250 25 kg	062.503
0.05 kg	GARLIC PASTE 1 KG	707.200

Use AVO Smoking Powder D - Art. No. 061300 to give the sausages an attractive colour and a typical flavour.

### **Casings:**

Skin Cal. 22/24 or Cal. 24/26  
Unit weight 70-80 g, link in pairs

### **Ingredients:**

Pork 65 %, beef 17 %, pork bacon, potable water, table salt, seasoning, stabiliser: E 450 Diphosphates, acidifier: E 330 Citric acid, antioxidant: (E 300 Ascorbic acid, E 301 Sodium ascorbate), spice extracts, dextrose, natural casing, smoke

### **Nutritional values:**

Calorific value KJ	1,616KJ
Sugar	0.2g
Calorific value Kcal	391Kcal
Protein	12.6g
Fat	37.4g
Sodium	0.7g
Saturated fatty acids	3.1g
Salt	1.8g
Carbohydrates	0.8g