



Geschmack & Technologie

Frische Wildbratwurst mit Wildkräutern

Recipe number:

ER1604032

Processing sequence:

The fist-sized cut material is mixed with the ingredients, salt, spices and auxiliary agents and minced 3 or 5 mm. The mass is pierced and stuffed into pork casings or stringers.

Raw material:

70.00 kg Venison trimmings
30.00 kg Bellies S V, 3 or 5 mm

Ingredients:

Venison 74.2 %, pork meat, salt, spices (contains YELLOW MUSTARD FLOUR), dried herbs, dextrose, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid, spice extracts

Spices & processing aids:

0.60 kg	Bratwurst F mit Farbstabilisator	020201
0.20 kg	Kräutermischung W	585400
1.80 kg	Siedesalz fein	062600

Nutrition declaration:

energy value	1.124 KJ
energy value	271 Kcal
fat	21,6 g
saturates	2,0 g
carbohydrate	0,5 g
sugar	0,3 g
protein	18,6 g
salt	2,0 g
sodium	0,8 g

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.