



**Geschmack & Technologie**

## FrISChe Premium Rindsbratwurst

### German guideline:

2.4.2.1.10

### Recipe number:

ER1604409

16.2.0.006

### Processing sequence:

#### Preparation:

1. Mix the beef material with the seasoning and mince 3 mm. Then mix everything again.
2. Briefly pierce and fill.

### 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

### Raw material:

100.00 kg beef R II

100.00 kg

### Ingredients:

beef 97.5 %, salt, dextrose, spices, antioxidant: E 300 ascorbic acid, spice extracts

### Spices & processing aids:

1.60 kg	salt	X0049
0.60 kg	FrISChe grobe Bratwurst Free	208400

### casing:

Saitlinge Kal. 24/26

### Nutrition declaration:

energy value	955KJ
sugar	0,2g
energy value	229Kcal
protein	18,6g
fat	16,7g
sodium	0,7g
saturates	4,7g
salt	1,8g
carbohydrate	1,3g

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.