



Geschmack & Technologie

Geflügelbratwurst Liq Pflanzencreme AMCA 65

German guideline:

2.4.2.1.10

Recipe number:

ER1604431

16.1.0.019

Processing sequence:

Cutter method:

1. Grind the meat material 3 mm.
Then dry with the Bratwurst Gold and salt for a few rounds.
2. Churn in half of the ice until an emulsion is formed.
3. Now add the vegetable cream and churn until cohesive to a temperature of about +2°C.
4. Add the remaining ice and churn until approx. 8°C - 10°C.
5. Fill the finished mixture, ideally under vacuum, into the respective casings.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

32.00 kg Hähnchenkeulenfleisch

30.00 kg Putenkeulenfleisch

18.00 kg Eis

80.00 kg

Scald at +78°C until the core temperature reaches +72°C, then cool under cold running water.

Spices & processing aids:

2.10 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.50 kg	BRATWURST GOLD P-5	066500
20.00 kg	Liq-Würz Pflanzencreme für Bratwurst	1516800

Ingredients:

chicken meat 31.6 %, turkey meat 31.4 %, water, rapeseed oil, salt, chicken skin, spices, hydrolysed vegetable protein, rapeseed oil (fully hydrogenated), dextrose, stabilizer: E 450 diphosphate, herbs, glucose syrup, acid: E 330 citric acid

casing:

Saitlinge Kal. 24/26

Nutrition declaration:

energy value	1.026KJ
sugar	0,6g
energy value	248Kcal
protein	14,6g
fat	20,1g
sodium	1,2g
saturates	2,9g
salt	2,9g
carbohydrate	1,6g

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.