



Geschmack & Technologie

Oriental Rinds-Currywurst

German guideline:

2.4.2.1.4

Recipe number:

ER1605830

10.1.0.006

Processing sequence:

Cutter method:

1. Mince beef material 3 mm.
2. Dry chop the material with AVO-Brühwurst Gold and salt. pre-cut. Then add 1/2 ice and create an emulsion at 3,600 rpm.
3. At 2°C, add the remaining ice and churn up.
3. At + 2°C add the vegetable cream and spices and emulsify until + 10°C.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 7.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

37.00 kg beef R III

25.00 kg beef R II

18.00 kg ice/water

80.00 kg

Redden at 50°C.

Smoke for about 60 minutes at + 68°C to + 70°C, scald at + 78°C in a water bath or cooking oven to a core temperature of at least + 72°C. Then cool slowly in water.

Spices & processing aids:

1.90 kg	Nitritpökelsalz E250 25 kg	062503
1.20 kg	Döner Kebab (CL)	575900
0.50 kg	+ BRÜHWURST GOLD P-5	064400
20.00 kg	Liq-Pflanzencreme	1480300

Ingredients:

beef 66.2 %, rapeseed oil, water, salt, spices, stabilizer: E 450 diphosphate, connective tissue from beef, sugar, hydrolysed vegetable protein, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), glucose syrup, preservative: E 250 sodium nitrite, spice extracts

casing:

Schäldärme oder Saitlinge

Nutrition declaration:

energy value	1.387KJ
sugar	0,4g
energy value	335Kcal
protein	12,7g
fat	31,2g
sodium	0,9g
saturates	6,2g
salt	2,3g
carbohydrate	0,8g

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