



Geschmack & Technologie

FrISChe Bratwurst, grob Weihnachten

German guideline:

2.4.2.1.10

Recipe number:

ER1606969

16.2.0.001

Processing sequence:

The fist-sized cut material is mixed with the ingredients, salt, spice and auxiliary and wolfed 3 or 5 mm. The mass is pierced and stuffed.

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

Ingredients:

pork meat 97.1 %, salt, spices, dextrose, sugar, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 300 ascorbic acid, flavourings, acid: E 330 citric acid

Raw material:

70.00 kg Schweinefleisch S II, 3 oder 5 mm

30.00 kg Bäuche S V, 3 oder 5 mm

2.00 kg cooking salt

102.00 kg

Nutrition declaration:

energy value 1.196KJ

sugar 0,4g

energy value 288Kcal

protein 15,9g

fat 24,4g

sodium 0,8g

saturates 2,3g

salt 2,1g

carbohydrate 1,3g

Spices & processing aids:

0.60 kg + MC-BRAVO / 023300

FRISCHEBRATWURST

FRISCHROT

0.40 kg Lebkuchengewürz 276800

casing:

Schweinedärme Kal. 26/28

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