



Geschmack & Technologie

FrISChe Bratwurst Greek Style

German guideline:

2.4.2.1.10

Recipe number:

ER1607769

16.2.0.012

Processing sequence:

Mix the fist-sized cut material with the ingredients, spice, salt and auxiliary. Grind all the material 3 mm, add water and mix to binding.

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 97.0 %, iodized salt, spices (contains CELERY LEAVES), salt, water, dextrose, hydrolysed vegetable protein, natural flavourings, rapeseed oil

Raw material:

70.00 kg pork meat S III

30.00 kg pork belly

0.60 kg salt

100.60 kg

Nutrition declaration:

energy value 1.213KJ

sugar 0,4g

energy value 293Kcal

protein 15,4g

fat 25,0g

sodium 0,8g

saturates 2,7g

salt 1,9g

carbohydrate 1,3g

Spices & processing aids:

2.00 kg Gyros rot ohne Glutamat 818600

0.30 kg + BRATWURST NACH GYROS 200400

ART GEWÜRZT

0.20 kg LIQ-WÜRZ PAPRIKA-WÜRZ 3 053400

KG-KANISTER

casing:

Saitling : 22/24

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