

# Frühstückswürstchen Grobe Rostbratwurst,

## gebrüht CL-FREE

German guideline:

Recipe number:

2.4.2.1.10

ER1702141 16.1.0.013

#### 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:

25.00 kg	Schweinefleisch SII, 3 mm
3.00 kg	beef R II
15.00 kg	Rindfleisch III
15.00 kg	Speck S VIII, 3 mm
12.00 kg	ice/water
30.00 kg	Backen oder Schulter, 8 mm - 12 mm
100.00 kg	

#### Spices & processing aids:

0.70 kg	Rostbratwurst gebrüht, grob	208600
	Free	
0.20 kg	+ Kulinavo Free Typ Würze	287400
2.00 kg	Nitritpökelsalz E250 25 kg	062503
0.50 kg	BRATWURST GOLD P-5	066500

#### casing:

Saitling 22/24

### Processing sequence:

Cutter method:

- 1. Dry pre-cut beef R III and pork S III, then add nitrite curing salt and bratwurst gold.
- 2. Cut the ice to the temperature of + 8 °C.
- 3. Now cut in the bacon, 3 mm, up to the temperature of + 12 °C.
- 4. Now sprinkle in the spices and add the pre-wolfed cheeks/shoulders, 8 mm 12 mm, until the required grain size.

Cutter end temperature: With phosphate: + 12 °C to + 14 °C.

Cutter at +78°C until core temperature of +72°C, then cool under cold running water.

#### Ingredients:

pork meat 56.5 %, pork bacon, beef 19.8 % (beef), water, salt, dextrose, spices, stabilizer: E 450 diphosphate, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, spice extracts, preservative: E 250 sodium nitrite

#### Nutrition declaration:

energy value	1.724KJ
sugar	0,4g
energy value	418Kcal
protein	12,7g
fat	40,1g
sodium	1,0g
saturates	7,6g
salt	2,5g
carbohydrate	1,3g



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