



Geschmack & Technologie

Krakauer Würstchen

Recipe number:
ER1706937

Raw material:

10.00 kg	beef R III
15.00 kg	Pork S III, 3 mm
10.00 kg	Bacon S VIII, 3 mm
15.00 kg	ice/water
25.00 kg	Bellies S V, 8 mm minced (as insert) pre-salted
25.00 kg	Pork S II, 8 mm minced (as chuck) pre-salted

Spices & processing aids:

0.80 kg	Krakauer Free	346000
0.20 kg	Kulinavo Free Typ Würze	287400
0.20 kg	AVO-DEXTRO	060700
1.00 kg	Nitritpökelsalz E 250	062503
0.50 kg	Brühwurst-Gold P 5	064400

Processing sequence:

Preparation:

Mince bellies and pork S II (the insert) 8 mm and pre-salt with 20g NPS overnight.

Cutter method:

1. pre-salt the pork and beef with salt, and boiled sausage gold.
2. cut in the ice twice, then cut in the bacon and the spices.
3. run in the coarse layer at +10 °C.
4. grind to the desired grain size.

Cutter end temperature:

+ 12 °C - 14 °C

To be filled into the respective casings
roast, dry, smoke, scald at + 78 °C until a core temperature of + 72 °C is reached.
Then cool down

Ingredients:

pork meat 74.1 %, water, beef 11.1 % (beef), pork bacon, salt, dextrose, stabilizer: E 450 diphosphate, spices, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), sugar, spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.463 KJ
energy value	354 Kcal
fat	32,6 g
saturates	5,9 g
carbohydrate	1,6 g
sugar	0,8 g
polyols	0,0 g
protein	13,4 g
sodium	0,6 g
salt	1,6 g

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