



Geschmack & Technologie

Rostbratwurst herzhaft/pikant salzreduziert

German guideline:

2.4.2.1.10

Recipe number:

ER1707783

16.1.004

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 S III, 3mm
15.00 kg	Dunkles Schweinefleisch S II, 3mm
15.00 kg	Speck und Backen, 3mm
15.00 kg	Eis
30.00 kg	Backen und Schulter, 8-12 mm

100.00 kg

Spices & processing aids:

1.00 kg	Rostbratwurst gebrüht fein , Free	208800
1.20 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.25 kg	Mirus D	692700
0.50 kg	BRATWURST GOLD P-5	066500

casing:

Schweinedarm Kal. 26/28

Processing sequence:

1. Dry pre-cut pork, add table salt and Add bratwurst gold.
2. Churn in ice and churn out to +8°C.
3. Add the pre-cut bacon and bakes of 3 mm. run in.
4. Churn to a temperature of +10°C.
5. Now sprinkle in the spices and include the pre-wolfed and shoulders until the desired grain size is reached. desired grain size.

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

Cook at a kettle, chamber temperature of 78°C to a core temperature of 72°C. (approx. 20-25 min.)
Then cool in a water bath/shower and transfer to cold storage.

Ingredients:

pork meat 65.5 %, pork bacon 26.2 %, water, salt, dextrose, spices, stabilizer: E 450 diphosphate, glucose syrup, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, spice extracts

Nutrition declaration:

energy value	1.902KJ
sugar	0,8g
energy value	461Kcal
protein	9,9g
fat	46,0g
sodium	0,7g
saturates	14,9g
salt	1,7g
carbohydrate	1,8g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.