



Geschmack & Technologie

Pulled Pork Rostbratwurst

German guideline:
2.4.2.1.10

Recipe number:
ER1708152
16.1.0.007

Processing sequence:
Cutter method:

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)	>= 8.5
Connective tissue protein-free meat protein in meat protein	>= 75.0

Raw material:

23.00 kg	Schweinefleisch S III, 3 mm
20.00 kg	beef R II
15.00 kg	Backen S VI, mager, 3 mm
10.00 kg	Speck S VIII, 3mm
14.00 kg	Bauch S V, 3 mm
18.00 kg	ice/water
15.00 kg	Pulled Pork gegart
115.00 kg	

Spices & processing aids:

1.40 kg	SIEDESALZ FEIN 25 KG-SACK	062600
4.00 kg	BBQ Rub	1127200
0.50 kg	BRATWURST GOLD P-5	066500

casing:

Schweinedärme Kal. 26/28 u. 30/32
Saitlinge Kal. 24/26 oder 22/24

1. Beef R II and pork S III, 3 mm minced, dry pre-cut, add table salt and bratwurst gold.
2. Chuck ice to the temperature of + 8°C.
3. Pre-wooled bacon, cheeks and belly with the spices.
4. Chuck until temperature reaches + 10°C.
5. Finally, fold in the Pulled Pork. Cut if necessary.

Cutter end temperature:
approx. + 12°C

Broil at + 78°C to a core temperature of + 72°C and then cool under cold running water.

Ingredients:

pork meat 62.9 %, beef 18.3 %, water, pork bacon, salt, fructose, spices (contains BROWN MUSTARD SEED), stabilizer: E 450 diphosphate, acid: E 330 citric acid, glucose syrup, rapeseed oil (fully hydrogenated), colouring agent: E 150c ammonia caramel, smoke flavouring

Nutrition declaration:

energy value	1.397KJ
sugar	1,9g
energy value	338Kcal
protein	13,8g
fat	30,0g
sodium	0,9g
saturates	6,6g
salt	2,3g
carbohydrate	2,8g

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.