



Geschmack & Technologie

Currywurst nach Art einer Rostbratwurst

German guideline:

2.4.2.1.11

Recipe number:

ER1800467

16.1.006

Processing sequence:

1. 3 mm mince of the knuckle of pork and the back bacon.
2. Dry the meat with the salt and the Bratwurst Gold P in the cutter for a few rounds.
3. Add 2/3 ice and cutter until 4°C.
4. Add spices and excipients and the remaining ice and back fat.
5. Cutter end temperature 12°C.
6. Stuffing into pork casing caliber 26/28.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.0

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

15.00 kg Eisbeinfleisch

10.00 kg Rückenspeck

7.00 kg ice/water

32.00 kg

Ingredients:

pork meat 61.5 %, water, pork bacon, salt, dextrose, stabilizer: (E 450 diphosphate, E 262 sodium acetates, E 331 sodium citrates), LACTOSE, gelatine, spices, rapeseed oil (fully hydrogenated), coriander, turmeric, acid: E 330 citric acid, herbs, ginger, chilli, cumin seed, spice extracts, fennel, fenugreek seed, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid)

Spices & processing aids:

0.55 kg SIEDESALZ FEIN 062600

0.17 kg + 346400

Schinkenwurst/Aufschnitt/Lyoner Free

0.10 kg EU CURRY 702000

0.02 kg EU PFEFFER WEISS, GEMAHLEN 727000

0.07 kg Kollagenes Eiweiß kalt gelierend 071802

0.20 kg Mirus D 692700

0.20 kg + BRATWURST GOLD P PROFI 620200

0.05 kg ERPU-GOLD 1 KG 601200

Nutrition declaration:

energy value 1.379KJ

sugar 1,1g

energy value 334Kcal

protein 9,1g

fat 32,1g

sodium 0,8g

saturates 10,3g

salt 2,0g

carbohydrate 2,0g

casing:

Schweinedarm Kal. 26/28.

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.