# Rostbratwurst Black Aged Pepper

**German guideline:**
2.4.2.1.10

**Recipe number:**
ER1800590
16.1.0.001

## 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:

| | |
|---|---|
| 30.00 kg | Schweinefleisch  S III, 3 mm |
| 20.00 kg | Schweinefleisch  S II  3 mm |
| 17.00 kg | Speck S VIII 3 mm |
| 15.00 kg | ice/water |
| 18.00 kg | Backen oder Schulter S VI, 8 - 12 mm |
| 100.00 kg | |

## Spices & processing aids:

| | | |
|---|---|---|
| 4.00 kg | Bratwurstgewürzmischung Black aged Pepper | 2025800 |
| 0.50 kg | BRATWURST GOLD P-5 | 066500 |
| 2.00 kg | SIEDESALZ FEIN 25 KG-SACK | 062600 |

## casing:

Schweinedarm 26 / 28

## Processing sequence:
Cutter method:

1. Pre-cut dry pork, add table salt and add bratwurst gold.
2. Ice/water portion to 2 times in the lean meat to temperature of + 2°C.
3. Run in pre-wolfed fat portion, 3 mm.
4. Add the spices and churn out to a temperature of to a temperature of + 10°C.
5. Fold in the coarse layer of 8-12 mm minced meat, cut again briefly if necessary.

Pour into the respective casings.
Broth at + 78°C to a core temperature of + 72°C and then cool under cold running water.

## Ingredients:

pork meat 82.6 %, water, pork bacon, salt, spices, dextrose, stabilizer: E 450 diphosphate, sugar, glucose syrup, rapeseed oil (fully hydrogenated), fermented pepper (pepper, sea salt), acid: E 330 citric acid, spice extracts, hydrolysed vegetable protein

## Nutrition declaration:

| | |
|---|---|
| energy value | 1.429KJ |
| sugar | 1,4g |
| energy value | 345Kcal |
| protein | 13,6g |
| fat | 31,1g |
| sodium | 1,1g |
| saturates | 8,9g |
| salt | 2,9g |
| carbohydrate | 2,5g |