

Rostbratwurst Black Aged Pepper

German guideline: 2.4.2.1.10	Recipe nu ER1800590 16.1.0.001	mber:
Requirement according to Connective tissue protein-free protein (QUID declaration) Connective tissue protein-free protein in meat protein	meat	ideline: >= 8.5 >= 75.0

Raw material:

30.00 kg	Schweinefleisch SIII, 3 mm
20.00 kg	Schweinefleisch SII 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:

Bratwurstgewürzmischung	2025800
Black aged Pepper	
BRATWURST GOLD P-5	066500
SIEDESALZ FEIN 25 KG-SACK	062600
	Black aged Pepper BRATWURST GOLD P-5

casing:

Schweinedarm 26 / 28

Processing sequence: Cutter method:

- 1. Pre-cut dry pork, add table salt and add bratwurst gold.
- lce/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

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