



Geschmack & Technologie

FrISChe Premium Bratwurst, Chorizo

German guideline:

2.4.2.1.10

Recipe number:

ER1800596
16.2.0.002

Processing sequence:

The fist-sized cut material is mixed with the ingredients, salt and spices. and minced 3 or 5 mm. Then mix in the Kulinavo FM 20 and Liq Beetroot. are mixed in. Mix the mass well and fill into the respective casings, unit weight 40g.

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:

70.00 kg	Schweinefleisch S II, 5 mm
30.00 kg	Bäuche S V, 5 mm
100.00 kg	

Ingredients:

pork meat 95.0 %, salt, water, spice extracts, spices, dextrose, beetroot juice concentrate, tomato powder, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid

Spices & processing aids:

1.60 kg	cooking salt	X0049
2.00 kg	Liq-Würz Kulinavo FM 20 6Kg	755904
0.20 kg	Liq Rote Beete	1703700
1.50 kg	+ Chorizo classico	2049600

casing:

Schweinedärme Kal. 26/28

Nutrition declaration:

energy value	1.185KJ
sugar	0,6g
energy value	286Kcal
protein	15,6g
fat	23,8g
sodium	0,9g
saturates	2,3g
salt	2,3g
carbohydrate	1,6g

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