



Geschmack & Technologie

FrISChe Premium Rindsbratwurst Smokey Rub

German guideline:

2.4.2.1.10

Recipe number:

ER1800606

16.2.0.006

Processing sequence:

Preparation:

1. Mix the beef material with the salt and spices and grind and mince 3 mm.
Then mix in the Kulinavo FM 20.
2. Briefly pierce and fill.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

100.00 kg beef R II

100.00 kg

Ingredients:

beef 93.3 %, spices (contains YELLOW MUSTARD FLOUR), spice extracts, cane sugar, salt, paprika smoked (paprika, smoke), dextrose, antioxidant: E 300 ascorbic acid, smoked salt (salt, smoke), acid: E 330 citric acid

Spices & processing aids:

0.70 kg	salt	X0049
4.00 kg	Smokey Rub	1829300
2.00 kg	Liq-Würz Kulinavo FM 20 6Kg	755904
0.20 kg	Bratwurst-Frisch für frische Bratwurst	063300

Nutrition declaration:

energy value	961KJ
sugar	1,4g
energy value	231Kcal
protein	18,1g
fat	16,1g
sodium	1,2g
saturates	4,5g
salt	2,9g
carbohydrate	2,6g

casing:

Saitlinge Kal. 24/26

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