



# 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 protein (QUID declaration)  $\geq 8,5$   
Connective tissue protein-free meat protein in meat protein  $\geq 75,0$

**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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