



Geschmack & Technologie

FrISChe Premium Rindsbratwurst Hot Smokey Rub

German guideline:

2.4.2.1.10

Recipe number:

ER1800610

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 92.8 %, spices (contains YELLOW MUSTARD FLOUR), spice extracts, cane sugar, salt, paprika smoked (paprika, smoke), dextrose, smoked salt (salt, smoke), antioxidant: E 300 ascorbic acid, acid: E 330 citric acid

Spices & processing aids:

0.70 kg	salt	X0049
0.20 kg	Bratwurst-Frisch für frische Bratwurst	063300
4.50 kg	Hot Smokey Rub	1829400
2.00 kg	Liq-Würz Kulinavo FM 20 6Kg	755904

Nutrition declaration:

energy value	964KJ
sugar	1,6g
energy value	232Kcal
protein	18,0g
fat	16,1g
sodium	1,1g
saturates	4,5g
salt	2,9g
carbohydrate	2,8g

casing:

Saitlinge Kal. 24/26

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