



Geschmack & Technologie

FrISChe Premium Bratwurst, Salsiccia

German guideline:

2.4.2.1.10

Recipe number:

ER1800611

16.2.0.002

Processing sequence:

Mix well the material cut into fist size with the Salsiccia seasoning salt and mince 5 mm.

Then mix in the Kulinavo FM 20.

The mass is mixed well and stuffed into the relevant casings.

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

Ingredients:

pork meat 94.9 %, salt, spices, spice extracts, dextrose, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid

Raw material:

70.00 kg Schweinefleisch S II, 5 mm

30.00 kg Bäuche S V, 5 mm

100.00 kg

Nutrition declaration:

energy value 1.184KJ

sugar 0,4g

energy value 286Kcal

protein 15,6g

fat 23,9g

sodium 1,2g

saturates 2,3g

salt 3,1g

carbohydrate 1,4g

Spices & processing aids:

3.40 kg + SALSICCIA Italienische 213700

Bratwurst

2.00 kg Liq-Würz Kulinavo FM 20 6Kg 755904

casing:

Schweinedärme Kal. 26/28

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.