



**Geschmack & Technologie**

## Dijon Griller – Frische Bratwurst

### German guideline:

2.4.2.1.10

### Recipe number:

ER1802434

16.2.0.020

### Processing sequence:

1. Mix all the meat material with spices, salt and additives and grind 3 mm.

2. Put the minced material into the mixer and mix to binding.

### Requirement according to german guideline:

Connective tissue protein-free meat  $\geq 8.5$

protein (QUID declaration)

Connective tissue protein-free meat  $\geq 75.0$

protein in meat protein

Pork casings cal. 26 / 28

### Raw material:

50.00 kg Schweinefleisch S II, 90 : 10, 3 mm - 5 mm

50.00 kg Schweinebauch 60 : 40, 3 mm - 5 mm

100.00 kg

### Ingredients:

pork meat 96.3 %, pork bacon, salt, water, natural flavourings, dextrose, spices (contains CELERY SEEDS, MUSTARD FLOUR), flavour enhancer: E 621 monosodium glutamate, hydrolysed vegetable protein, yeast extract

### Spices & processing aids:

1.80 kg salt X0049

1.00 kg DIJON-Griller Rostbratwurst 224200

pikant m. Senf

2.00 kg Liq-Würz Kulinavo FM 20 6Kg 755904

### Nutrition declaration:

energy value 1.635KJ

sugar 0,3g

energy value 395Kcal

protein 15,2g

fat 36,3g

sodium 1,3g

saturates 2,6g

salt 3,4g

carbohydrate 1,3g

### casing:

Schweinedärme 26/28

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