



Geschmack & Technologie

Black Aged Pepper Griller – Frische Bratwurst

German guideline:

2.4.2.1.10

Recipe number:

ER1802436

16.2.0.022

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 ≥ 8.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 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 93.6 %, pork bacon, spices, salt, water, spice extracts, dextrose, sugar, fermented pepper (pepper, sea salt), hydrolysed vegetable protein

Spices & processing aids:

1.80 kg	salt	X0049
2.00 kg	Liq-Würz Kulinavo FM 20 6Kg	755904
4.00 kg	+Bratwurstgewürzmischung	2025800
	Black aged Pepper	

Nutrition declaration:

energy value	1.627KJ
sugar	1,4g
energy value	393Kcal
protein	14,9g
fat	35,4g
sodium	1,5g
saturates	2,5g
salt	3,6g
carbohydrate	2,4g

casing:

Schweinedärme 26/28

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