



**Geschmack & Technologie**

## Mettenden/Rauchenden vom Wildschwein

### Recipe number:

ER1806044

### Raw material:

70.00 kg Wild boar meat trimmings well chilled 3mm  
30.00 kg Bellies 60 : 40, well chilled, 3 mm

### Spices & processing aids:

1.00 kg	MEISTERCLUB Mettenden / Räucherenden "Free"	140600
40 g	MEISTER-CLUB Starterkulturen für 100 kg schnittfeste Rohwurst	608102
2.30 kg	Nitritpökelsalz E 250	062503
0.20 kg	Kulinavo Free Typ Würze	287400

### Processing sequence:

#### Preparation:

Chill wild boar meat and bellies

1. mix wild boar meat, bellies, AVO maturation agent with seasoning, starter cultures and NPS.
2. mince all the material 3 mm and then mix until cohesive.
3. fill into the respective casings

Allow to redden for 24 hours at +18°C to +20°C with a relative humidity of 80-85 %. When stable reddening is achieved, cold smoke at intervals or manually. After smoking, allow to dry for a few hours, then either offer for sale or pack in vacuum bags and store at +16°C.

Smoking with AVO country smoke gives the sausage a typical flavour and an appealing colour.

### Ingredients:

Wild boar 84.5 %, pork meat 20.7 %, pork bacon, salt, dextrose, spices, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), spice extracts, preservative: E 250 sodium nitrite, acid: E 330 citric acid

### Nutrition declaration:

energy value	1.372 KJ
energy value	331 Kcal
fat	27,9 g
saturates	2,2 g
carbohydrate	1,0 g
sugar	0,6 g
polyols	0,0 g
protein	19,0 g
sodium	1,2 g
salt	2,9 g

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.