



**Geschmack & Technologie**

# Chorizo

## Recipe number:

ER1807097

## Raw material:

30.00 kg	Pork S II, frozen 8mm minced
30.00 kg	Pork S II, fresh 3mm minced
30.00 kg	Pork belly , frozen 8mm minced
10.00 kg	Pork bacon, hard frozen

## Spices & processing aids:

2.80 kg	Nitritpökelsalz E 250	062503
1.80 kg	Chorizo Combi	1103800
0.20 kg	Liq-Würz Knoblauch	052900
0.50 kg	Reife-Gold Dry R	064700
0.05 kg	MEISTER-CLUB Starterkulturen für 100 kg schnittfeste Rohwurst	608102

## Processing sequence:

Cool or mince and freeze the meat and fat components according to the recipe instructions.

Pre-cut the bacon and bellies in the cutter. Add pork with auxiliary ingredients and the spice preparation as well as starter cultures.

When the grain size is 5 mm, add the fresh 3 mm minced pork II and the salt.

Grind further to a desired grain size (approx. 2 - 3 mm).

Mature in the standard maturing process until the desired result is achieved.

Smoking with AVO Smoking Powder Landrauch gives the sausage a typical flavour and an appealing colour.

## Ingredients:

pork meat 109.3 %, salt, pork bacon, spices, acid: E 575 glucono-delta-lactone, dextrose, flavourings, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), preservative: E 250 sodium nitrite, glucose syrup, garlic oil

## Nutrition declaration:

energy value	1.637 KJ
energy value	396 Kcal
fat	35,4 g
saturates	5,2 g
carbohydrate	1,8 g
sugar	0,7 g
polyols	0,0 g
protein	17,0 g
sodium	1,7 g
salt	4,1 g

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