



Geschmack & Technologie

Bremer Pinkel mit Hafergrütze

Recipe number:

ER1807140

Raw material:

60.00 kg	Pork belly, well chilled 3mm minced
20.00 kg	Pork bacon, well chilled 3mm minced
20.00 kg	Porridge

Spices & processing aids:

2.40 kg	Nitritpökelsalz E 250	062503
0.20 kg	Zwiebelgranulat 0,3 - 0,8 mm VLOG halal	739100
0.80 kg	Mettenden/ Rauchenden Free	117600
0.05 kg	Muskatblüte (Macis) gemahlen VLOG	713000
0.03 kg	Starterkulturen Rapid / T3 für 100 kg halal	638202

Processing sequence:

Bring the porridge to the boil and leave to soak overnight.

Mix all the meat material well with the salt, spice and starter cultures and mince for 3 mm.

Mix in the cooled oat groats and mix everything well until cohesive.

Roast for 24 hours at +24 °C room temperature.

Smoke the Bremer Pinkel in hot smoke and cook at a temperature of +78 °C until a core temperature of +72 °C is reached.

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

Ingredients:

pork meat 44.5 %, pork bacon 41.4 %, porridge 21.5 % (oat), salt, spices, dextrose, onions, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), mace, preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

energy value	2.519 KJ
energy value	610 Kcal
fat	56,1 g
saturates	7,4 g
carbohydrate	13,6 g
sugar	0,6 g
polyols	0,0 g
protein	11,4 g
sodium	1,1 g
salt	2,8 g

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