



Geschmack & Technologie

Currywurst nach Bockwurst Art

German guideline:

2.4.2.1.4

Recipe number:

ER1807362

10.1.004

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 7.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

60.00 kg Schweinefleisch S III, 3mm

18.00 kg Speck, 3mm

22.00 kg Eis

100.00 kg

Spices & processing aids:

0.60 kg Bockwurst/Knacker Free 345900

1.90 kg Nitritpökelsalz E250 25 kg 062503

0.50 kg + BRÜHWURST GOLD P-5 064400

casing:

Schweinedärme Kal. 26/28

Processing sequence:

Grind all the material well cooled 3 mm.

In the cutter, pre-run the pork dry, add salt and AVO Brühwurst Gold and add 80% of the bulk.

At 4°C add the bacon, then run in the remaining bulk and seasoning.

Cutter end temperature:

Brühwurst Gold P: 12°C - 14°C.

Pour into the appropriate casings, then hot smoke and cook.

Grill the Bockwurst, portion and serve with warm Feine Würzsauce für Currywurst Art.: 540850.

Ingredients:

pork meat 86.1 %, water, salt, dextrose, stabilizer: E 450 diphosphate, spices, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), glucose syrup, spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.075KJ
sugar	0,3g
energy value	259Kcal
protein	13,5g
fat	22,3g
sodium	0,9g
saturates	6,8g
salt	2,4g
carbohydrate	1,2g

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