Käsegriller, fein, nach Pizza-Art

German guideline:
2.4.2.1.10

Recipe number:
ER1807387
16.1.0.009

Requirement according to german guideline:

Connective tissue protein-free meat protein (QUID declaration)	>= 8.5
Connective tissue protein-free meat protein in meat protein	>= 75.0

Raw material:

35.00 kg	Schweinefleisch S II, 3 mm
15.00 kg	Sauenfleisch, dunkel 3mm
15.00 kg	Speck S VIII, 3 mm
20.00 kg	Backen S VI, 3mm
15.00 kg	ice/water
100.00 kg	

Spices & processing aids:

2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.50 kg	+ FEINE BRATWURST HELL	022000
2.00 kg	EDAMER KÄSEGRANULAT 6 MM GEFRIERGETR	076800
0.70 kg	+ Bratwurst Gold Cell P	639300

casing:
Schweinedärme Kal. 26/28

Processing sequence:
Cutter method:

1. Pre-cut dry sow meat and pork,
   Add table salt and bratwurst gold cell.
2. chuck 2/3 ice/water portion.
3. at + 4°C add bacon and chut up to temperature of + 8°C.
4. add remaining ice and seasoning.
5. shortly before reaching the final cutter temperature the cheese spice mixture and chop to the desired churn to the desired particle size.

Cutter End Temperature:
+ 10-12°C for Bratwurst-Gold Cell.

Water bath: 20 - 30 minutes at + 75°C

Ingredients:
pork meat 87.0 %, water, pork bacon, salt, CHEESE 2,2 %, stabilizer: (E 450 diphosphate, E 466 sodium carboxy methyl cellulose), spices (contains YELLOW MUSTARD FLOUR), dextrose, glucose syrup, flavour enhancer: E 621 monosodium glutamate, natural flavourings, rapeseed oil (fully hydrogenated), acid: E 330 citric acid

Nutrition declaration:

energy value	1.457KJ
sugar	0,2g
energy value	352Kcal
protein	15,1g
fat	31,9g
sodium	1,0g
saturates	9,2g
salt	2,6g
carbohydrate	1,1g