



Geschmack & Technologie

Caprese-Griller nach Rostbratwurst Art

German guideline:

2.4.2.1.10

Recipe number:

ER1808289

16.1.009

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:

32.00 kg	Schweinefleisch S III, 3mm gewolft
20.00 kg	Dunkles Schweinefleisch S II (Sauenfleisch), 3mm gewolft
32.00 kg	Schweinefleisch S VIII, 3mm gewolft
16.00 kg	Scherbeneis
18.00 kg	Mozzarellakäse 1cm gewürfelt
118.00 kg	

Spices & processing aids:

2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
1.40 kg	+ ROSTBRATWURST PIKANT	021000
2.50 kg	EU TOMATENFLOCKEN GESCHNITTEN 10 MM	791000
0.15 kg	+ PIZZA-GEWÜRZMISCHUNG	058600
0.50 kg	BRATWURST GOLD P-5	066500

casing:

Schweinedarm Kal. 26/28

Saitling Kal. 22/24 oder 24/26

Processing sequence:

1. The chilled pork, minced 3 mm. with table salt and Bratwurst Gold a few rounds of dry.
2. Churn in the flake ice and emulsify to + 8°C.
3. Run in the pre-wolfed cheeks and continue to to + 10°C, then add the spices and the pizza spice mixture. and the pizza spice mix until + 12°C. 4.
4. Finally add the mozzarella cubes and the tomato flakes. the tomato flakes.

Cook at a temperature of +78°C to a core temperature of +72°C. Then cool and refrigerate in cold storage.

Ingredients:

pork meat 63.3 %, Mozzarella 16.1 % (MILK, salt, rennet substitute, lactic acid cultures, acid: E 330 citric acid), water, pork bacon, tomato flakes, salt, spices (contains YELLOW MUSTARD FLOUR, CELERY ROOT), hydrolysed vegetable protein, dextrose, stabilizer: E 450 diphosphate, herbs, flavour enhancer: E 621 monosodium glutamate, glucose syrup, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, natural flavourings

Nutrition declaration:

energy value	1.517KJ
sugar	1,5g
energy value	367Kcal
protein	12,7g
fat	33,9g
sodium	0,9g
saturates	12,0g
salt	2,2g
carbohydrate	2,6g

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