Käsegriller, nach Rostbratwurst Art

German guideline:
2.4.2.1.10

Recipe number:
ER1808362
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:

40.00 kg	Schweinefleisch S II, 3 mm
15.00 kg	Speck S VIII, 3 mm
20.00 kg	Backen S VI, 8 mm, Grobeinlage
15.00 kg	ice/water
90.00 kg	

Spices & processing aids:

10.00 kg	beef R III	X0275
15.00 kg	Emmentaler, 45% Fett gewürfelt	XED0018
2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.80 kg	Rostbratwurst gebrüht, grob Free	208600
0.20 kg	+ Kulinavo Free Typ Würze	287400
0.50 kg	BRATWURST GOLD P-5	066500

casing:

Schweinedärme Kal. 26/28

Processing sequence:

Cutter method:

1. Dry pre-cut beef and pork, add table salt and bratwurst gold.
2. Cut 1/2 ice/water portion.
3. At + 4 °C, add bacon and chuck until temperature reaches +8°C.
4. Add remaining ice and seasoning.
5. Shortly before reaching the cutter end temperature, run in the jaws (coarse layer) and churn to the desired grain size. 6.
6. Mix in the cheese.

Cook at 78°C kettle temperature to a core temperature of 72°C. Then rinse.

Ingredients:

pork meat 65.1 %, water, CHEESE 14,4 %, beef 9.5 %, pork bacon, salt, spices, dextrose, stabilizer: E 450 diphosphate, herbs, glucose syrup, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, connective tissue from beef, spice extracts

Nutrition declaration:

energy value	1.486KJ
sugar	0,4g
energy value	359Kcal
protein	16,7g
fat	31,7g
sodium	0,9g
saturates	10,6g
salt	2,3g
carbohydrate	1,5g