



Geschmack & Technologie

Thüringer Rotwurst hellrot im Glas

Recipe number:

ER1808814

Raw material:

35.00 kg	Pork head meat, cooked, cured, diced 10mm
20.00 kg	Pork shoulder, cooked, cured, diced 10mm
10.00 kg	Pork cheeks, cooked, cured 6mm diced
20.00 kg	Rinds cooked, soft-boiled
10.00 kg	Blood from pork raw
5.00 kg	Broth/meat stock

Spices & processing aids:

0.80 kg	Nitritpökelsalz E 250	062503
0.40 kg	Rotwurst, Zungenwurst hellrot	043800
0.20 kg	AVO-Glut 2000	069700
0.10 kg	Liq-Würz Thüringer Rotwurst hellrot	402100

Processing sequence:

Grind the scalded hot rinds in the cutter.
Then add the kettle stock.
Cutter end temperature not more than +50 °C.

Do not add the blood to the rind mixture!

Mix all raw materials, the pork rind mixture, the blood and the spices as well as the nitrite curing salt well in the mixer.

Final temperature: +30 to +40 °C

Scalding:

In an autoclave at +107 °C with 0.8 bar pressure.
Please observe the F-value and the autoclave manufacturer's specifications.

Ingredients:

Pork head meat 34.5 %, pork meat 29.6 %, Broth, salt, dextrose, flavour enhancer: E 621 monosodium glutamate, water, natural flavourings, rapeseed oil, acid: E 330 citric acid, preservative: E 250 sodium nitrite, CELERY ROOT, thickening agent: E 415 xanthan gum

Nutrition declaration:

energy value	1.221 KJ
energy value	294 Kcal
fat	23,9 g
saturates	7,9 g
carbohydrate	0,7 g
sugar	0,4 g
polyols	0,0 g
protein	19,2 g
sodium	0,4 g
salt	1,1 g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.