



Geschmack & Technologie

FrISChe Bratwurst, grob, free

German guideline:

2.4.2.1.10

Recipe number:

ER1813461

16.2.0.002

Processing sequence:

The fist-sized cut material is mixed with the ingredients, salt, spice and auxiliary and minced 3 or 5 mm. The mass is pierced and blended on binding and stuffed.

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Ingredients:

pork meat 97.7 %, salt, dextrose, spices, antioxidant: E 300
ascorbic acid, spice extracts

Raw material:

100.00 kg Schweinefleischabschnitte, 3 oder 5 mm

100.00 kg

Nutrition declaration:

energy value	760KJ
sugar	0,3g
energy value	182Kcal
protein	20,2g
fat	10,6g
sodium	0,8g
saturates	2,3g
salt	2,0g
carbohydrate	1,4g

Spices & processing aids:

1.80 kg	cooking salt	X0049
0.60 kg	FrISChe grobe Bratwurst Free	208400

casing:

Schweinedärme Kal. 26/28

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