



Geschmack & Technologie

FrISChe Bratwurst, fein, free

German guideline:

2.4.2.1.10

Recipe number:

ER1813463

16.2.0.002

Processing sequence:

Grind the meat material 3 mm.

Then place the meat in the cutter and pre-run dry with table salt and Stabi K 106 to dry.

Now add the bulk and the spices.

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

Cutter end temperature:

10°C to 12°C.

Fill into the respective casings and portion.

Raw material:

58.00 kg Schweinefleischabschnitte, 3 oder 5 mm

30.00 kg Schweinebäuche mager

12.00 kg ice/water

100.00 kg

Ingredients:

pork meat 85.8 %, water, salt, dextrose, stabilizer: E 450 diphosphate, spices, antioxidant: E 300 ascorbic acid, spice extracts

Spices & processing aids:

1.80 kg cooking salt X0049

0.60 kg FrISChe grobe Bratwurst Free 208400

0.15 kg Stabilisator E450 K106 669400

casing:

Schweinedärme Kal. 26/28

Nutrition declaration:

energy value	1.109KJ
sugar	0,3g
energy value	268Kcal
protein	13,7g
fat	23,2g
sodium	0,7g
saturates	2,1g
salt	1,8g
carbohydrate	1,0g

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