



Geschmack & Technologie

Grobe Schweinsbratwurst Bruschetta

German guideline:

2.4.2.1.10

Recipe number:

ER1813567

16.2.002

Processing sequence:

Mince the pork mixture 8 mm and put it into the cutter. In the mixing cycle, sprinkle in the salt and spice mixture and the stabilizer. Then add the cold water and mix to bind. Finally, cut a few rounds in the first knife pass until the desired grain size.

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 89.1 %, water, salt, dextrose, tomatoes, spices, stabilizer: E 450 diphosphate, spice extracts

Raw material:

90.00 kg Schweinefleischgemisch 90/10, 8mm gewolft

10.00 kg Eiswasser +1°C

100.00 kg

Nutrition declaration:

energy value	507KJ
sugar	1,7g
energy value	121Kcal
protein	17,9g
fat	4,5g
sodium	0,9g
saturates	1,8g
salt	2,3g
carbohydrate	2,1g

Spices & processing aids:

2.00 kg SIEDESALZ FEIN 25 KG-SACK 062600

0.80 kg Rostbratwurst gebrüht fein , 208800
Free

0.40 kg + AVO DEXTRO 060700

0.70 kg Bruschetta Würzzubereitung 454900

0.20 kg Liq-Stabilisator E450 7 kg- 611801
Kan.

casing:

Saitling Kal. 24/26

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.