



Geschmack & Technologie

Grobe Schweinsbratwurst Döner

German guideline:

2.4.2.1.10

Recipe number:

ER1813576

16.2.005

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 89.3 %, water, salt, spices, dextrose, sugar, hydrolysed vegetable protein, stabilizer: E 450 diphosphate

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	18,0g
fat	4,6g
sodium	0,9g
saturates	1,8g
salt	2,2g
carbohydrate	1,8g

Spices & processing aids:

2.00 kg SIEDESALZ FEIN 25 KG-SACK 062600

1.20 kg Döner Kebab (CL) 575900

0.50 kg + AVO DEXTRO 060700

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

casing:

Saitling Kal. 24/26

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