



**Geschmack & Technologie**

## Grobe Schweinsbratwurst Tex Mex

### German guideline:

2.4.2.1.10

### Recipe number:

ER1813578  
16.2.006

### 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  $\geq 8.5$

protein (QUID declaration)

Connective tissue protein-free meat  $\geq 75.0$

protein in meat protein

### Ingredients:

pork meat 89.0 %, water, salt, spices, dextrose, stabilizer: (E 450 diphosphate, E 262 sodium acetates, E 331 sodium citrates), emulsifier: (E 471 mono- and diglycerides of fatty acids, E 472c citric acid esters of mono- and diglycerides of fatty acids), antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), hydrolysed vegetable protein, acid: E 330 citric acid, spice extracts

### Raw material:

90.00 kg	Schweinefleischgemisch 90/10, 8mm gewolft
10.00 kg	Eiswasser +1°C
100.00 kg	

### Spices & processing aids:

2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
2.30 kg	Grobe Bratwurst Tex Mex	212404

### casing:

Saitling Kal. 24/26

### Nutrition declaration:

energy value	514KJ
sugar	1,5g
energy value	122Kcal
protein	17,9g
fat	4,8g
sodium	0,9g
saturates	2,1g
salt	2,3g
carbohydrate	1,6g

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.