



Geschmack & Technologie

Salsiccia Bratwurst vom Schwein

German guideline:

2.4.2.1.10

Recipe number:

ER1901715

16.2.009

Processing sequence:

Mince the meat material 5 mm and add the spice mixture, Liq seasoning Kulinavo and Liq stabilizer in the mixing step.

After a short mixing, add the cold water and mix the mass until it is bound.

Fill into 24/26 pieces and twist to the desired weight.

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

Raw material:

65.00 kg pork meat S II

30.00 kg pork meat S V

5.00 kg ice/water

100.00 kg

Ingredients:

pork meat 90.0 %, salt, spices, spice extracts, water, dextrose, antioxidant: E 300 ascorbic acid, stabilizer: E 450 diphosphate, acid: E 330 citric acid

Nutrition declaration:

energy value 1.149KJ

sugar 0,4g

energy value 277Kcal

protein 14,7g

fat 23,4g

sodium 1,0g

saturates 2,2g

salt 2,5g

carbohydrate 1,4g

Spices & processing aids:

3.40 kg + SALSICCIA Italienische Bratwurst 213700

2.00 kg Liq-Würz Kulinavo FM 20 6Kg 755904

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

casing:

Saitlinge 24/26

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