



Geschmack & Technologie

BBQ Grillworst mit Rauchnote vom Schwein

German guideline:

2.4.2.1.3

Recipe number:

ER1903927

16.2.010

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.0

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

45.00 kg	pork meat S II
30.00 kg	pork meat S VI
10.00 kg	Schweinefleisch S VIII
15.00 kg	ice/water

100.00 kg

Spices & processing aids:

1.60 kg	Nitritpökelsalz E250	25 kg	062503
3.50 kg	BBQ Griller Premium		2409400

casing:

Schweinedärme Kal. 26/28

Processing sequence:

Grind the pork, cheeks and neck bacon 3 mm.

Put the meat material into the cutterr and start it in the mixing cycle, then sprinkle in the grilled sausage mixture and NPS, and then add the cold water.

Before complete binding is achieved, add the additional seasoning and remaining ingredients.

Finally, mix the entire mixture to sausage meat binding.

Pour into the respective casings.

Cook at 78°C to a core temperature of 72°C.

Variation in the kettle:

Dosage per liter of water: 10g Art: 503500 Add Liq caramel with smoke.

This gives a brown coloration with a smoke note on the surface of the intestines.

Ingredients:

pork meat 76.8 %, pork bacon, water, salt, starch, spices, milded vinegar powder, stabilizer: E 450 diphosphate, flavourings, preservative: E 250 sodium nitrite, smoke flavouring

Nutrition declaration:

energy value	1.266KJ
sugar	0,1g
energy value	306Kcal
protein	13,2g
fat	27,2g
sodium	1,0g
saturates	7,0g
salt	2,4g
carbohydrate	2,1g

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.