



Geschmack & Technologie

Eiweißbratwurst fettreduziert

German guideline:

Recipe number:

ER1904226
10.016

Processing sequence:

Put meat material into the cutter and chuck.
Add NPS, additives, spices and 1/3 ice to the cutter.
Chop in fast mode to 3-4 °C.
Add remaining ice and phosphate starch.
Continue chopping until 10 °C final temperature.
Pour into the respective casings and cook at 78°C chamber temperature
to a core temperature of 72 °C.
Finally cool down.

Requirement according to german guideline:

Raw material:

72.00 kg	pork meat S II
28.00 kg	Eis
<hr/>	
100.00 kg	

Spices & processing aids:

2.00 kg	Nitritpökelsalz E250	25 kg	062503
1.00 kg	BRATWURST GOLD P		065800
0.70 kg	+ FRISCHE BRATWURST F		021100
	KÖLNER SPEZIALITÄT		
2.00 kg	PHOSPHATSTÄRKE	25 KG	072500
20.00 kg	AMS-Mix	25 kg	074101

casing:

Schweinedarm Kal. 28/30

Ingredients:

pork meat 57.3 %, water, amino acid: (lysine, glycine, asparagine), modified starch (E 1412 distarch phosphate), hydrolysed porcine gelatin, salt, spices (contains YELLOW MUSTARD FLOUR), emulsifier: E 471 mono-and diglycerides of fatty acids, LACTOSE, stabilizer: E 450 diphosphate, dextrose, acid: E 330 citric acid, flavour enhancer: E 621 monosodium glutamate, hydrolysed vegetable protein, antioxidant: E 300 ascorbic acid, natural flavourings, preservative: E 250 sodium nitrite, CELERY

Nutrition declaration:

energy value	701KJ
sugar	0,4g
energy value	167Kcal
protein	25,3g
fat	6,1g
sodium	0,7g
saturates	1,6g
salt	1,8g
carbohydrate	2,6g

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.