



**Geschmack & Technologie**

# Thüringer Rostbratwurst

**German guideline:**  
2.4.2.1.10

**Recipe number:**  
ER1905084  
16.1.0.002

**Processing sequence:**  
**Cutter method:**

**Requirement according to german guideline:**

Connective tissue protein-free meat protein (QUID declaration)	>= 8.5
Connective tissue protein-free meat protein in meat protein	>= 75.0

**Raw material:**

25.00 kg	Schweinefleisch S III, 3 mm
15.00 kg	dunkles Schweinefleisch S II (Sauenfleisch), 3mm
15.00 kg	Speck, Backen, 3 mm
30.00 kg	Backen oder Schulter, 8 - 12 mm
15.00 kg	ice/water
100.00 kg	

1. Dry pre-cut pork S III, 3 mm, and the dark pork S II (sow meat), 3 mm, add table salt and bratwurst gold.
2. Cut in ice/water until the temperature reaches + 10°C.
3. Add fat and the remaining ice. Chop to a temperature of + 10°C.
4. Now sprinkle in the spices and co-chute the pre-churned cheeks/shoulders until the desired grain size.

**Cutter end temperature:**  
with phosphate: + 12°C to + 14°C  
with citrate: + 11°C to + 12°C

Scald at + 72°C to a core temperature of + 68°C and then cool under cold running water.

**Spices & processing aids:**

1.50 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.20 kg	+ AVOGLUT 2000	069700
0.60 kg	+ THÜRINGER ROSTBRATWURST	020702
0.50 kg	PRALL & BRAUN FÜR BRATWURST	067100
0.50 kg	BRATWURST GOLD P-5	066500

**casing:**

Schweinedärme Kal. 26/28

**Ingredients:**

pork meat 89.5 %, water, pork bacon, salt, spices (contains YELLOW MUSTARD FLOUR), emulsifier: (E 471 mono- and diglycerides of fatty acids, E 472c citric acid esters of mono- and diglycerides of fatty acids), stabilizer: E 450 diphosphate, LACTOSE, flavour enhancer: E 621 monosodium glutamate, glucose syrup, dextrose, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, CELERY ROOT, natural flavourings

**Nutrition declaration:**

energy value	1.379KJ
sugar	0,4g
energy value	333Kcal
protein	16,2g
fat	29,3g
sodium	0,7g
saturates	7,0g
salt	1,9g
carbohydrate	1,1g

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.