



**Geschmack & Technologie**

## Oriental Döner Bratwurst

### German guideline:

2.4.2.1.4

### Recipe number:

ER1906743

10.1.0.006

### Processing sequence:

#### Cutter method:

1. Mince beef material 3 mm.
2. Dry chop the material with AVO-Brühwurst Gold and salt. pre-cut. Then add 1/2 ice and create an emulsion at 3,600 rpm.
3. At 2 °C, add the remaining ice and churn up.
3. At + 2 °C add the vegetable cream and spices and emulsify until + 10°C. Pour into the casings concerned.

Scald in a water bath or cooking cabinet at 78°C until a core temperature of at least + 72°C. Then cool slowly in the water.

### Requirement according to german guideline:

Connective tissue protein-free meat  $\geq 7.5$

protein (QUID declaration)

Connective tissue protein-free meat  $\geq 75.0$

protein in meat protein

### Raw material:

25.00 kg beef R II

37.00 kg beef R III

18.00 kg ice/water

80.00 kg

### Spices & processing aids:

20.00 kg Liq-Pflanzencreme SG 1480300

1.90 kg SIEDESALZ FEIN 25 KG-SACK 062600

1.20 kg Döner Kebab ( CL ) 575900

0.50 kg BRATWURST GOLD P-5 066500

### casing:

Schäldärme oder Saitlinge

### Ingredients:

beef 66.1 %, rapeseed oil, water, salt, rapeseed oil (fully hydrogenated), spices, connective tissue from beef, stabilizer: E 450 diphosphate, sugar, hydrolysed vegetable protein, glucose syrup, acid: E 330 citric acid

### Nutrition declaration:

energy value	1.388KJ
sugar	0,4g
energy value	336Kcal
protein	12,7g
fat	31,2g
sodium	0,9g
saturates	6,2g
salt	2,3g
carbohydrate	0,9g

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.