



**Geschmack & Technologie**

## Fränkische Bratwurst

**German guideline:**  
2.4.2.1.10

**Recipe number:**  
ER2012668  
01.2.3.003

### Processing sequence:

S IV mix well with salt and spices,  
cold 4 mm and again  
mix well together with the water,  
so that the mass comes to a good binding.

Pour into 50 g chafing dishes.

Scald in a kettle at 75°C to a core temperature of 72°C.  
Then cool in a water bath, further cooling in cold storage.

### Requirement according to german guideline:

Connective tissue protein-free meat  $\geq 8.5$

protein (QUID declaration)

Connective tissue protein-free meat  $\geq 75.0$   
protein in meat protein

### Raw material:

90.00 kg	pork meat S IV
10.00 kg	ice/water
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100.00 kg	

### Ingredients:

pork meat 92.1 %, water, pork bacon, salt, glucose syrup, spices,  
stabilizer: E 450 diphosphate, hydrolysed vegetable protein,  
dextrose, sugar, natural flavourings, maltodextrin, lemon juice  
powder, natural casing

### Spices & processing aids:

1.80 kg	SIEDESALZ	062600
1.80 kg	Kräuterbratwurst Kombi free	458700
0.10 kg	Kulinavo Glutafree	1789000
0.20 kg	EU PFEFFER WEISS, GEMAHLLEN	727000
0.00 kg	natural casing	X0366

### Nutrition declaration:

energy value	1.447KJ
sugar	1,3g
energy value	350Kcal
protein	13,6g
fat	31,8g
sodium	0,9g
saturates	12,7g
salt	2,3g
carbohydrate	2,1g

### casing:

Saitling 22 / 24

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