



Geschmack & Technologie

Rostbratwurst Thyamo

German guideline:
2.4.2.1.10

Recipe number:
ER2100679
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	Eisbeinfleisch
15.00 kg	Speck S VIII 3 mm
30.00 kg	Backen oder Schulter S VI, 8 - 12 mm
15.00 kg	ice/water
100.00 kg	

Spices & processing aids:

0.80 kg	+ MC-THYAMO / THÜRINGER ROSTBRATWURST	022400
0.20 kg	AVOGLUT	061000
0.50 kg	BRATWURST GOLD P-5	066500
2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600

casing:

Schweinedärme 26 / 28 oder Collagendärme

1. Pre-cut dry pork, add cooking salt and bratwurst gold.
2. Cut in ice/water until temperature reaches + 8°C.
3. Run in pre-woolled bacon/cheek, 3 mm, and spices.
4. Cut to a temperature of + 12°C.
5. Now chop the pre-wolfed coarse layer, 8-12 mm, until the desired grain size is reached.

Fill into the respective pork casings cal. 26/28.

Scald at + 76°C to a core temperature of + 70°C and then cool under cold running water.

Ingredients:

pork meat 80.1 %, pork bacon, water, salt, spices, dextrose, stabilizer: E 450 diphosphate, glucose syrup, flavour enhancer: E 621 monosodium glutamate, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, spice extracts

Nutrition declaration:

energy value	1.566KJ
sugar	0,5g
energy value	379Kcal
protein	13,8g
fat	35,3g
sodium	0,9g
saturates	9,7g
salt	2,3g
carbohydrate	1,3g

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