



Geschmack & Technologie

Apfel-Röstzwiebel Rostbratwurst

German guideline:

2.4.2.1.10

Recipe number:

ER2103137

01.2.3.008

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.5

protein (QUID declaration)

Connective tissue protein-free meat ≥ 75.0

protein in meat protein

Raw material:

44.00 kg pork meat S III

13.00 kg pork meat S IV

13.00 kg pork meat S V

17.00 kg pork meat S VI

13.00 kg ice/water

100.00 kg

Spices & processing aids:

1.80 kg SIEDESALZ FEIN 25 KG-SACK 062600

0.50 kg + Prall+Braun ohne 696001

Milchzucker

0.50 kg + FEINE BRATWURST MIT 020500

ZITRONE

0.20 kg Currypulver Madras 071200

1.50 kg Zwiebeln geröstet ohne 738600

Gluten SG

2.00 kg APFELGRANULAT GETROCKNET 740000

3-5 MM

0.70 kg + Bratwurst Gold Cell P 639300

casing:

Schweinedarm Kaliber 26/28

Processing sequence:

Grind the raw materials except for the S6 and S5 3 mm.

Grind S6 and S5 5 mm.

Pre-run the lean meat in the cutter with salt and cutter aid dry for a few rounds.

Add 2/3 ice to the mass and chop at high knife speed to a temperature of 2°C.

Add the remaining ice as well as the S9 and spices and auxiliaries, here cutter to a temperature of 4°C.

Add the 5 mm minced raw materials S6 and S5 as an inlay.

Add the apple granules and the roasted onions to the mixture and mix well.

Fill the sausage meat into pork casings without air at the rate of approx. 100 g per sausage.

Cook the sausages in the kettle at 75°C to a core of 72°C.

After cooking, let the product cool in a water bath, then continue cooling in cold storage.

Ingredients:

pork meat 88.2 %, water, apples 2.0 % (apples, preservative: E 223 SODIUM METABISULPHITE), salt, fried onion 1.5 % (onions, palm oil, buckwheat flour, salt), stabilizer: (E 450 diphosphate, E 466 sodium carboxy methyl cellulose), dextrose, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, spices (contains YELLOW MUSTARD FLOUR), glucose syrup, coriander, fenugreek seed, flavour enhancer: E 621 monosodium glutamate, cumin seed, natural flavourings, turmeric, rapeseed oil (fully hydrogenated), fennel, acid: E 330 citric acid, black pepper, chilli, garlic, cloves, lemon juice concentrate

Nutrition declaration:

energy value	1.292KJ
sugar	1,9g
energy value	312Kcal
protein	14,4g
fat	26,8g
sodium	0,9g
saturates	5,9g
salt	2,2g
carbohydrate	2,9g

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