



**Geschmack & Technologie**

## Feine Bratwurst salzreduziert mit Joghurt

### German guideline:

2.4.2.1.11

### Recipe number:

ER2103380

16.1.003

### Requirement according to german guideline:

Connective tissue protein-free meat  $\geq 8.0$   
protein (QUID declaration)

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

### Raw material:

20.00 kg	beef R I
25.00 kg	Eisbeinfleisch
10.00 kg	Eis
20.00 kg	Backe
25.00 kg	Joghurt 3,5% Fett
100.00 kg	

### Spices & processing aids:

1.40 kg	SIEDESALZ FEIN 25 KG-SACK	062600
1.20 kg	Rostbratwurst gebrüht fein , Free	208800
0.20 kg	+ Kulinavo Free Typ Würze	287400
0.50 kg	AVO - ESTER VLOG	622901
0.50 kg	BRATWURST GOLD P-5	066500

### casing:

Schweinedärme Kal. 26/28

### Processing sequence:

1. Put beef and ice-leg meat into the cutter and pre-cut a few rounds in slow gear.
2. Add table salt, Brühwurst Gold, AVO Ester and the spice preparation.
3. Now add the ice and emulsify until 4°C.
4. Then add the bakes and churn out to 12°C.

Cutter end temperature with phosphate: +12 °C to +14 °C.

Cook at a kettle, chamber temperature of 78 °C to a core temperature of 72 °C.

Then cool in water bath / shower and transfer to cold storage.

### Ingredients:

pork meat 48.2 %, Joghurt 26.8 %, beef, water, salt, dextrose, emulsifier: E 472c citric acid esters of mono- and diglycerides of fatty acids, spices, stabilizer: E 450 diphosphate, rapeseed oil (fully hydrogenated), glucose syrup, acid: E 330 citric acid, spice extracts

### Nutrition declaration:

energy value	824KJ
sugar	2,0g
energy value	198Kcal
protein	14,3g
fat	14,5g
sodium	0,8g
saturates	4,5g
salt	2,0g
carbohydrate	2,5g

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.