



Geschmack & Technologie

Krakauer Würstchen

German guideline:

2.4.2.3.4

Recipe number:

ER2103901

10.1.0.008

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 8.0

protein (QUID declaration)

Connective tissue protein-free meat ≥ 70.0

protein in meat protein

Raw material:

25.00 kg	Schweinefleisch S III, 3 mm
10.00 kg	Speck S VIII, 3 mm
15.00 kg	ice/water
25.00 kg	Bäuche S V, 8 mm gewolft (als Einlage)vorgesalzen
25.00 kg	Schweinefleisch S II, 8 mm gewolft (als Einlage) vorgesalzen
100.00 kg	

Spices & processing aids:

0.80 kg	Krakauer Free	346000
0.20 kg	+ Kulinavo Free Typ Würze	287400
0.20 kg	+ AVO DEXTRO	060700
1.00 kg	Nitritpökelsalz E250 25 kg	062503
0.50 kg	+ BRÜHWURST GOLD P-5	064400

casing:

Schweinedärme Kal. 26 / 28

Processing sequence:

Preparation:

Bellies and pork S II (the insert) mince 8 mm. and pre-salt overnight with 20 g NPS.

Cutter method:

1. Dry-cut the pork with the salt and boiled sausage gold dry pre-cut.
2. Cut the ice to 2 times. Then add the bacon and the spices.
3. Let the coarse layer run in at + 10°C.
4. Grind to the desired grain size.

Cutter end temperature:

+ 12 °C - 14 °C.

Pour into the respective casings.

Roast, dry, smoke, scald at + 78 °c to a core temperature of + 72 °c.

Then cool down.

Ingredients:

pork meat 88.1 %, water, pork bacon, salt, dextrose, stabilizer: E 450 diphosphate, spices, palm fat, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), sugar, glucose syrup, spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.458KJ
sugar	0,8g
energy value	353Kcal
protein	13,3g
fat	32,5g
sodium	0,6g
saturates	5,6g
salt	1,6g
carbohydrate	1,7g

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.