



Geschmack & Technologie

Büsumer Krabbenbratwurst

German guideline:

2.4.2.1.10

Recipe number:

ER2103902

01.2.3.010

Processing sequence:

Put all the meat in the cutter.

Add salt and spices and let dry pre-cutter.

Add the entire amount of ice and cutter until 10°C.

Add chives and shrimp at the end and mix.

Pour into the casings provided.

Cook as usual.

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:

42.00 kg	pork meat S III
32.00 kg	beef R III
6.00 kg	Nordseekrabben
20.00 kg	ice/water

100.00 kg

Spices & processing aids:

1.90 kg	Nitritpökelsalz E250	25 kg	062503
3.20 kg	Slawische Hochzeitswurst- Gewürzpräparat		223600
0.12 kg	Schnittlauch geschnitten 2 mm		704800

casing:

Ingredients:

pork meat 42.5 %, beef 32.4 % (beef), water, Krabben 6.1 % (NORDSEEKRABBen (Crangon crangon), gekocht und geschält, salt, acid: citric acid, acidity regulator: Natriumacetat, preservative: benzoic acid), WHEAT FLOUR, salt, spices (contains CELERY ROOT), dextrose, stabilizer: (E 451 triphosphates, E 450 diphosphate, E 452 polyphosphates), chives, flavour enhancer: E 621 monosodium glutamate, natural flavourings, hydrolysed vegetable protein, antioxidant: E 300 ascorbic acid, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	633KJ
sugar	0,4g
energy value	151Kcal
protein	15,3g
fat	8,9g
sodium	0,9g
saturates	3,0g
salt	2,2g
carbohydrate	2,4g

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