



Geschmack & Technologie

Spargel Bratwurst

German guideline:
2.4.2.1.10

Recipe number:
ER2103903
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 the chives at the end and let them 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
6.00 kg	Stangenspargel, weiß, geschält (Ja!)
32.00 kg	beef R III
20.00 kg	ice/water
100.00 kg	

Ingredients:

pork meat 42.5 %, beef 32.1 %, water, asparagus 6.1 %
(Stangenspargel, water, salt, acid: E 330 citric 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, connective tissue from beef

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

Nutrition declaration:

energy value	613KJ
sugar	0,4g
energy value	147Kcal
protein	14,3g
fat	8,8g
sodium	0,9g
saturates	3,0g
salt	2,2g
carbohydrate	2,5g

casing:

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