



**Geschmack & Technologie**

## Bockwurst / Knacker

**Recipe number:**  
ER2200387

### Raw material:

50.00 kg	Pork S III, 3mm
10.00 kg	Pork cheeks, 3mm
20.00 kg	Bacon, 3mm
20.00 kg	Ice

### Spices & processing aids:

1.80 kg	Nitritpökelsalz E 250	062503
0.50 kg	Brühwurst-Gold P 5	064400
0.60 kg	Bockwurst/ Knacker Free halal	345900
0.20 kg	Kulinavo Free Typ Würze	287400

### Processing sequence:

Grind all the material well chilled for 3 mm.  
Pre-run the pork dry in the cutter, add salt and AVO Brühwurst Gold and add 50% of the ice.  
At 4 °C, add the bacon, then add the remaining ice.  
At approx. 6 °C, run in the spice.  
Emulsify until approx. 12 °C.

Cutter end temperature:  
Cooked sausage Gold P: 12 - 14 °C.

Fill into the appropriate casings.  
Reddening and drying at + 65 °C, smoking at + 70 °C.  
Scalding at a temperature of +78 °C  
to a core temperature of + 72 °C.  
Then cool and place in cold storage.

Smoking with AVO Landrauch R Art. 061506 gives your sausage a special aroma and appearance.

### Ingredients:

pork meat 81.4 %, water, pork bacon, salt, spices, stabilizer: E 450 diphosphate, dextrose, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), glucose syrup, spice extracts, preservative: E 250 sodium nitrite

### Nutrition declaration:

energy value	1.388 KJ
energy value	336 Kcal
fat	31,3 g
saturates	10,5 g
carbohydrate	1,3 g
sugar	0,5 g
polyols	0,0 g
protein	12,1 g
sodium	0,9 g
salt	2,3 g

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.