



Geschmack & Technologie

Grobe Rostbratwurst gebrüht Free

German guideline:

2.4.2.1.10

Recipe number:

ER2201033

01.2.3.019

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:

19.00 kg	Sauenfleisch S III 3mm
19.00 kg	Schweinefleisch S III 3mm
15.00 kg	Schweinefleisch S VI 3mm
14.00 kg	ice/water
33.00 kg	Schweinefleisch S V Grobeinlage 5mm

100.00 kg

Spices & processing aids:

2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
0.70 kg	Thüringer Rostbratwurst "Free"	212300
1.00 kg	Bratwurst Gold P "Free"	209000
0.10 kg	EU KÜMMEL IA GEMAHLEN VLOG Halal	710000
0.30 kg	+ ERPU GOLD DV halal VLOG	2110000

casing:

Schweinedarm Kaliber.: 28/30

Processing sequence:

Grind the meat materials according to the recipe.

Pre-run the lean meat dry in the cutter together with the salt and Bratwurst Gold P free.

Add 2/3 ice and finely chop at 2800 rpm to a temperature of 2°C.

Add spices and fat as well as the remaining ice and continue chopping at the same rpm to 6°C.

Add the coarse layer to the sausage meat and, if desired, cut again briefly.

Pour the sausage meat into the casings provided.

Cook in the kettle or plant at 78°C chamber or kettle temperature of 72°C core.

Then cool in ice-water bath, further cooling in cold storage.

Ingredients:

pork meat 79.6 %, water, pork bacon, salt, spices, dextrose, brandy vinegar, stabilizer: E 450 diphosphate, emulsifier: E 471 mono- and diglycerides of fatty acids, glucose syrup, acid: E 330 citric acid

Nutrition declaration:

energy value	1.454KJ
sugar	0,5g
energy value	352Kcal
protein	13,1g
fat	32,6g
sodium	0,9g
saturates	4,1g
salt	2,4g
carbohydrate	1,3g

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