



**Geschmack & Technologie**

# Kohlwurst

## Recipe number:

ER2201148

## Raw material:

|          |                                     |
|----------|-------------------------------------|
| 25.00 kg | Pork S III, well chilled 3mm minced |
| 70.00 kg | Pork belly, well chilled 3mm minced |
| 5.00 kg  | ice/water                           |

## Spices & processing aids:

|         |   |         |
|---------|---|---------|
| 2.00 kg | Nitritpökelsalz E 250   | 062503  |
| 1.00 kg | MEISTER-CLUB Mettavo ohne<br>Glutamat für Mettenden,<br>Räucherenden u.a. | 004300  |
| 0.80 kg | Zwiebeln in Scheiben<br>getrocknet  | 740101  |
| 0.02 kg | MC Starterkulturen 111 für 50<br>kg                                       | 9022201 |
| 0.02 kg | AVO Meisterclub Schutzkultur<br>für 50 kg                                 | 1589500 |

## Processing sequence:

Process bellies and pork well chilled.  
Mix salt, seasoning and starter cultures until well combined.  
Make sure there is enough protein digestion.  
Fill into the respective casings as rings.

Allow to redden for 24 hours at +18 to 20 °C and a relative humidity of 80-85 %.  
When stable reddening has been achieved, cold re-smoke at intervals or manually.  
Approx. 30 to 60 minutes at +18 to 20 °C and a relative humidity of 80 %.  
After smoking, allow to dry for a few hours and put on sale or vacuum pack.

## Ingredients:

pork meat 76.4 %, pork bacon, water, salt, spices (contains YELLOW MUSTARD FLOUR), dextrose, antioxidant: (E 301 sodium ascorbate, E 300 ascorbic acid), preservative: E 250 sodium nitrite, spice extracts

## Nutrition declaration:

|              |          |
|--------------|----------|
| energy value | 2.013 KJ |
| energy value | 488 Kcal |
| fat          | 47,8 g   |
| saturates    | 2,9 g    |
| carbohydrate | 1,7 g    |
| sugar        | 0,7 g    |
| polyols      | 0,0 g    |
| protein      | 12,5 g   |
| sodium       | 1,0 g    |
| salt         | 2,4 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.