



Geschmack & Technologie

Rheinische Fleischwurst

Recipe number:

ER2300525

Raw material:

20.00 kg	Beef R II , 3mm
30.00 kg	Pork S III, 3 mm
15.00 kg	Bacon S VIII, 3 mm
15.00 kg	Jaws without rind S VI, 3 mm
20.00 kg	ice/water

Spices & processing aids:

2.00 kg	Nitritpökelsalz E 250	062503
0.50 kg	Brühwurst-Gold P 5	064400
0.60 kg	Rheinische Fleischwurst	031102

Processing sequence:

Preparation:

Mince pork, beef and fat material separately 3 mm.

Cutter method:

1. dry pre-grind pork S III and beef R II.
Add AVO Brühwurst Gold and nitrite curing salt.
2. Add 1/2 ice/water.
3. at +4 °C, chop the pre-cured bacon and the cheeks and emulsify until approx.+10 °C.
4. add the remaining bulk and churn in the other ingredients.

Cutter end temperature:

AVO Brühwurst Gold P: +12 °C to +14 °C

AVO Brühwurst Gold C: +11 °C to +12 °C

Pre-roasting: at +60 °C for approx. 30 minutes.

Smoking: with increasing temperature to approx. +68 °C to +72 °C until the desired colour intensity.

Scalding: approx. 30 to 45 min. at +76 °C until the core temperature reaches +70 °C.

Smoking with AVO Smoking Powder Landrauch H (Art. No. 0614 00) gives the meat sausage its typical the meat sausage the typical taste and an appealing colour.

Ingredients:

pork meat 55.7 %, beef 22.0 %, pork bacon, water, salt, spices (contains YELLOW MUSTARD FLOUR), stabilizer: E 450 diphosphate, dextrose, acid: E 330 citric acid, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), flavour enhancer: E 621 monosodium glutamate, spice extracts, preservative: E 250 sodium nitrite

Nutrition declaration:

energy value	1.385 KJ
energy value	335 Kcal
fat	30,7 g
saturates	8,9 g
carbohydrate	1,1 g
sugar	0,2 g
polyols	0,0 g
protein	13,4 g
sodium	0,9 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.