Geschmack & Technologie

Kohlwurst Sausage "Traditional Style"

Guideline:
2.2313.4

Recipe number:
ER1807155
09.1.027

Requirements as per guideline:

Meat protein without connective tissue (QUID declaration)	> = 7.5
Meat protein without connective tissue in meat protein	> = 75.0

Starting material:

25.00 kg	Pork S III, well chilled, minced on an 3mm setting
75.00 kg	Pork bellies, well chilled, minced on an 3mm setting
100.00 kg	

Processing procedure:
Process the well chilled bellies and pork.
Add the salt, spices and starter cultures and mix well until everything binds.
Ensure that there is a high degree of protein breakdown.
Fill into the chosen casings in ring form.
Allow to redden for 24 hours at a temperature of +18°C to + 20 °C and a rel. humidity of 80 - 85%.
When stable reddening has been achieved, cold smoke using an interval method or manually.
Approx. 30 to 60 minutes at +18°C to +20°C and a relative humidity of 80%.
Following reddening allow to dry for a few hours then offer for sale or pack into shrink bags.

The product can be offered smoked or fresh.

Seasonings & additives:

2.40 kg	Nitrite curing salt E250 25 kg	062.503
0.02 kg	Rapid/T3 starter cultures for 100 kg	638.202
0.02 kg	AVO Meisterclub protective culture 100kg halal	1.589.600
0.80 kg	KOHLWURST with Onion	000.600

Casings:
Pigs' intestines Cal. 28 / 30 portion weight 100g or filled in a ring

Ingredients:
Pork 80.3 %, pork bacon, table salt, dextrose, spices, antioxidant: (E 300 Ascorbic acid, E 301 Sodium ascorbate), LACTOSE, flavour enhancer: E 621 Monosodium glutamate, natural flavouring, preservative: E 250 Sodium nitrite, natural casing, smoke

Nutritional values:

Calorific value KJ	2,147KJ
Sugar	0.4g
Calorific value Kcal	520Kcal
Protein	13.0g
Fat	51.4g
Sodium	1.1g
Saturated fatty acids	3.0g
Salt	2.8g
Carbohydrates	1.2g

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