



Geschmack & Technologie

FrISChe Bratwurst, grob

German guideline:

2.4.2.1.10

Recipe number:

REZ2015001767

16.2.0.001

Processing sequence:

The fist-sized cut material is mixed with the ingredients, salt, spice and auxiliary and minced 3 or 5 mm.

The mass is then mixed well and stuffed into the relevant casings.

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:

70.00 kg Schweinefleisch S II, 3 oder 5 mm

30.00 kg Bäuche S V, 3 oder 5 mm

2.00 kg cooking salt

102.00 kg

Spices & processing aids:

0.60 kg + MC-BRAVO /

FRISCHEBRATWURST

FRISCHROT

023300

Ingredients:

pork meat 97.5 %, salt, spices, dextrose, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 300 ascorbic acid, acid: E 330 citric acid, spice extracts

Nutrition declaration:

energy value	1.194KJ
sugar	0,2g
energy value	288Kcal
protein	16,0g
fat	24,4g
sodium	0,8g
saturates	2,3g
salt	2,1g
carbohydrate	1,1g

casing:

Schweinedärme Kal. 26/28

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