



**Geschmack & Technologie**

## Merguez – Frische Premium Rindsbratwurst

**German guideline:**  
2.4.2.1.10

**Recipe number:**  
REZ2015010406  
16.2.0.005

**Processing sequence:**

**Preparation:**

1. Mix the beef material with Premium Merguez and grind 3 mm.  
Then mix everything together.
2. Briefly pierce and fill.

**Requirement according to german guideline:**

Connective tissue protein-free meat protein (QUID declaration)	>= 8.5
Connective tissue protein-free meat protein in meat protein	>= 75.0

**Raw material:**

100.00 kg	beef R II
100.00 kg	

**Ingredients:**

beef 93.3 %, salt, spices, water, spice extracts, dextrose, connective tissue from beef, flavour enhancer: E 621 monosodium glutamate, antioxidant: E 300 ascorbic acid, colouring agent: E 120 carmines

**Spices & processing aids:**

1.80 kg	SIEDESALZ FEIN 25 KG-SACK	062600
2.00 kg	Liq-Würz Kulinavo FM 20 6Kg	755904
3.00 kg	Premium Merguez	029100

**casing:**

Saitlinge Kal. 24/26

**Nutrition declaration:**

energy value	964KJ
sugar	0,8g
energy value	232Kcal
protein	18,2g
fat	16,2g
sodium	1,0g
saturates	4,5g
salt	2,6g
carbohydrate	2,5g

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.