



Geschmack & Technologie

Feine Rostbratwurst, gebrüht CL-FREE

German guideline:

2.4.2.1.10

Recipe number:

REZ2015010576

16.1.0.007

Processing sequence:

Cutter method:

1. Beef R II and pork S III, 3 mm minced, dry pre-cut, add table salt and bratwurst gold.
2. Chuck ice to the temperature of + 8°C.
3. Run in pre-wooled bacon, cheeks and belly.
4. Churn to a temperature of + 10°C.
5. Now sprinkle in the spices and finish chucking.

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

Cutter end temperature:

+ 12-14°C for Bratwurst-Gold P.

Broil at + 78°C to a core temperature of + 72°C and then cool under cold running water.

Raw material:

22.00 kg Schweinefleisch S III, 3 mm

21.00 kg beef R II

15.00 kg Backen S VI, mager, 3 mm

10.00 kg Speck S VIII, 3mm

14.00 kg Bauch S V, 3 mm

18.00 kg ice/water

100.00 kg

Ingredients:

pork meat 50.9 %, beef 22.6 %, water, pork bacon, salt, dextrose, spices, stabilizer: E 450 diphosphate, glucose syrup, rapeseed oil (fully hydrogenated), acid: E 330 citric acid, spice extracts

Spices & processing aids:

1.80 kg SIEDESALZ FEIN 25 KG-SACK 062600

0.90 kg Rostbratwurst gebrüht fein , 208800
Free

0.20 kg + Kulinavo Free Typ Würze 287400

0.50 kg BRATWURST GOLD P-5 066500

Nutrition declaration:

energy value	1.481KJ
sugar	0,6g
energy value	358Kcal
protein	13,0g
fat	33,3g
sodium	1,0g
saturates	7,3g
salt	2,4g
carbohydrate	1,4g

casing:

Schweinedärme Kal. 26/28 u. 30/32

Saitlinge Kal. 24/26 oder 22/24

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.