



**Geschmack & Technologie**

# **Geschwollene/Wollwurst nach Rostbratwurst-Art (ohne Darm)**

## **German guideline:**

2.4.2.1.10

## **Recipe number:**

REZ2015010642

16.1.0.016

## **Processing sequence:**

### **Cutter method:**

1. Dry pre-cut pork S III and dark pork S III, 3 mm minced, add cooking salt and bratwurst gold.
2. Cut in ice/water until the temperature of 8°C.
3. Run in pre-smoldered cheeks (3 mm).
4. Churn to a temperature of + 12°C.
5. Now sprinkle in the spices and co-chute the pre-wolfed cheeks/shoulders (coarse layer) to the desired grain size.

## **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:**

20.00 kg	Schweinefleisch S III, 3 mm
10.00 kg	dunkles Schweinefleisch S III (Sauenfleisch), 3 mm
15.00 kg	Backen S VI, 3 mm
45.00 kg	Backen oder Schulter, 8 mm - 12 mm
10.00 kg	ice/water
100.00 kg	

## **Cutter end temperature:**

+ 12 - 14°C

The wool sausage is stuffed without casing. Divide the sausage mass from the stuffing tube into portions and immediately add to the scalding water.

Scald at + 76°C to a core temperature of + 70°C and then cool under cold running water.

## **Spices & processing aids:**

2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600
1.00 kg	+ ROSTBRATWURST PIKANT	021000
0.50 kg	BRATWURST GOLD P-5	066500

## **casing:**

## **Ingredients:**

pork meat 81.0 %, pork bacon, water, salt, spices (contains YELLOW MUSTARD FLOUR, CELERY ROOT), stabilizer: E 450 diphosphate, hydrolysed vegetable protein, dextrose, glucose syrup, rapeseed oil (fully hydrogenated), flavour enhancer: E 621 monosodium glutamate, acid: E 330 citric acid, natural flavourings

## **Nutrition declaration:**

energy value	1.780KJ
sugar	0,3g
energy value	431Kcal
protein	13,7g
fat	41,2g
sodium	1,0g
saturates	4,2g
salt	2,5g
carbohydrate	1,2g



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