



Geschmack & Technologie

Winter-Bratwurst / Winter-Griller Rostbratwurst mit Bratapfel-Fruchtmix

German guideline:

2.4.2.1.10

Recipe number:

REZ2015010708

16.1.0.020

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:

25.00 kg	Schweinefleisch S III, 3 mm
15.00 kg	dunkles Schweinefleisch S III (Sauenfleisch), 3 mm
15.00 kg	Speck S VIII, 3 mm
15.00 kg	ice/water
30.00 kg	Schulter, 8 mm - 12 mm (Grobeinlage)
100.00 kg	

Spices & processing aids:

1.00 kg	+ ROSTBRATWURST PIKANT	021000
5.00 kg	Bratapfel-Fruchtmix	984900
0.50 kg	BRATWURST GOLD P-5	066500
2.00 kg	SIEDESALZ FEIN 25 KG-SACK	062600

casing:

Processing sequence:

Cutter method:

1. Pre-cut pork S III dry, add cooking salt and bratwurst gold.
2. Cut in ice/water until the temperature of + 8°C.
3. Pre-wool bacon, bake in.
4. Churn to a temperature of + 12°C.
5. Now sprinkle in the spices and co-chop the pre-wolfed shoulder until the desired grain size.

Finally, chop in dry form the baked apple fruit mix.

Cutter end temperature:

+ 12 to 14°C for AVO Bratwurst-Gold P.

Pork casings cal. 26/28 or stringlings, cal. 22/24.

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

Ingredients:

pork meat 87.0 %, water, apple cubes 2.3 % (apples, preservative: E 223 SODIUM METABISULPHITE), salt, fried onion 1.7 % (onions, palm fat, palm oil, WHEAT FLOUR, salt), pineapple granules (pineapple, sugar, acid: E 330 citric acid), 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, preservative: E 220 sulphur dioxide

Nutrition declaration:

energy value	1.158KJ
sugar	2,8g
energy value	279Kcal
protein	13,8g
fat	22,7g
sodium	0,9g
saturates	7,1g
salt	2,4g
carbohydrate	4,7g



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