



**Geschmack & Technologie**

## Merguez – Frische Rindsbratwurst

**Recipe number:**  
REZ2016002340

**Raw material:**  
100.00 kg beef R II

**Spices & processing aids:**  
15.00 kg Liq-Würz Merguez 181400

**Processing sequence:**

**Preparation:**

1. mix the beef material well with the spice preparation and ingredients and mince for 3 mm.
2. mix again briefly and stuff.

**Ingredients:**

beef 93.2 %, salt, glucose syrup, dextrose, connective tissue from beef, acidity regulator: E 325 sodium lactate, flavour enhancer: E 621 monosodium glutamate, yeast extract, spice extracts, spices, colouring agent: E 120 carmines

**Nutrition declaration:**

energy value	587 KJ
energy value	140 Kcal
fat	7,1 g
saturates	1,4 g
carbohydrate	2,0 g
sugar	0,5 g
polyols	0,0 g
protein	16,8 g
sodium	0,9 g
salt	2,3 g

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