



NON-BINDING DECLARATION RECOMMENDATION:

Pork (63 %), beef (19 %), bacon, drinking water, table salt, spices (contains **MUSTARD**), dextrose, stabiliser: E450; spice extracts, seasoning, sugar, yeast extract, herbs

Grilled Bratwurst Thuringian Style "Golden Spice" CL

INGREDIENTS:

40 kg	Pork	S IV
20 kg	Beef	R III
15 kg	Back/neck fat	S VIII
15 kg	Ice	
10 kg	Pork	S III
2 kg	Salt	
0.7 kg	Grilled Bratwurst Thuringian Style "Golden Spice" CL	Art. No. 207001
0.5 kg	Nubaron CL/AF	Art. No. 436500
0.3 kg	Nubassan B Super CL/AF	Art. No. 401000
0.1 kg	Nubalin CL/AF	Art. No. 560010

PROCESSING:

Mince S III, R III and S VIII separately to 3 mm and S IV to 13 mm. Cut S III and R III dry for a few cycles with table salt, Nubassan B Super CL/AF and Nubaron CL/AF. Add the first third of the ice. At approx. 2 °C, add the remaining ice in two portions. At approx. 3 °C, incorporate S VIII. At approx. 6 °C, sprinkle in 'Golden Spice' CL Thuringian-style roast sausage mix and Nubalin CL/AF. At approx. 10 °C, add the S IV and cut to the desired consistency. Then stuff the sausage meat into 26/28 mm pork casings and scald at 70 °C until the core temperature reaches 68 °C. Cool in a water bath or by showering.

ATTENTION:

In its raw state this product falls under the VO (EG) 853/2004!

Recipe ID: 1298

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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