



Chorizo – Kosher – WF

INGREDIENTS:

45 kg	Skinless Chicken	
40 kg	Beef	R II
15 kg	Poultry Fat	
1.8 kg	Nitrite curing salt	
1.5 kg	Chorizo CL/AF	Art. No. 653067
1 kg	Nubassin Record CL/AF	Art. No. 430000
0.7 kg	Nubacell	Art. No. 438900
0.2 kg	Paprika 3000 CU Liquid CL/AF	Art. No. 554000

PROCESSING:

Mince the chicken and beef to a 5 mm consistency and freeze. Freeze the poultry bacon as well. Allow the meat to thaw slightly, then mix it with Chorizo CL/AF and Nubassin Record CL/AF for a few turns. Add Paprika 3000 CU Liquid CL/AF during this process. Then add the frozen poultry bacon and cut to the desired consistency. Immediately sprinkle in the Nitrite curing salt and Nubacell. Stuff the chorizo mixture into casings (calibre 45/50 mm) and ripen according to the Nubassa fast ripening schedule using GdL.

NON-BINDING DECLARATION RECOMMENDATION:

Chicken, beef, poultry fat, nitrite curing salt (table salt, preservative: E250), spices, WHEAT FIBRE, acidifier: E575; dextrose, antioxidant: E300; spice extracts, glucose syrup.

Recipe ID: 2521

* 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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