



Frankfurter Sausages without Phosphate

INGREDIENTS:

34 kg	Pork	S II
32 kg	Fat trimmings, coarse-grained	S VII
24 kg	Crushed ice	
10 kg	Beef	R III
2 kg	Nitrite Curing Salt	
0.7 kg	Vienna Sausages 'Golden Spice' CL	Art. No. 283001
0.7 kg	Nubassan A CL/AF	Art. No. 401001
0.1 kg	Nuba Fine Red Super CL/AF	Art. No. 409000

NON-BINDING DECLARATION RECOMMENDATION:

Pork (64%), drinking water, beef (10%), fat, nitrite curing salt (table salt, preservative: E250), spices (contains MUSTARD), flavour, spice extracts, dextrose, yeast extract, antioxidants: E300, E301, E330

PROCESSING:

Mince R III, S II and S VII well cooled to 3 mm. Dry mix the minced material with Nubassan A CL/AF for a few rounds. At approx. 3 °C, add crushed ice to two portions. Immediately sprinkle in nitrite curing salt and Vienna Sausages 'Golden Spice' CL. At approx. 10 °C, sprinkle in Nuba Fine Red Super CL/AF and cut to a homogeneous consistency. Do not exceed a cutter end temperature of 12 °C. Fill the sausage meat into 20/20 mm calibre casings and twist to the desired size. In the combination unit, redden at approx. 58 °C for about 30 minutes and smoke for about 20 minutes. Smoke at approx. 56 °C to the desired smoke intensity and poach at approx. 76 °C to a core temperature of 72 °C. Cool in a water bath or by showering.

Recipe ID: 286

* 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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