



NON-BINDING DECLARATION RECOMMENDATION:

Lamb (87 %), drinking water, table salt, antioxidants: E325, E301; glucose syrup, dextrose, spice extracts, spices, seasoning, flavour, thickening agent: E415; caramel, emulsifier: E472; maltodextrin

Merguez from Lamb CL/AF

INGREDIENTS:

100 kg	Lamb (leg, shoulder, flap)	
15 kg	Merguez Liquid -Without Carmine-CL/AF	Art. No. 558601
0.5 kg	Nuba-Bratfest 2000 CL/AF	Art. No. 404900

PROCESSING:

Standardise lamb meat to a maximum fat content of 25 % and cut into pieces suitable for mincing. Mix the standardised lamb meat with Nuba-Bratfest 2000 CL/AF and season with Merguez Liquid -Without Carmine- CL/AF. Cutter the seasoned mixture to the desired grain size of 3 - 8 mm. Mix the minced mixture until lightly bound, fill into 20/22 mm calibre casings without air bubbles and twist to the desired size.

PREPARATION:

Fry or grill in a pan or on the barbecue for approx. 5 minutes on all sides.

ATTENTION:

In its raw state, this product falls under Regulation (EC) 853/2004!

Recipe ID: 3042

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