



# Champions Bratwurst

Beer or bacon & cheese taste

## Featured Products & Benefits

### **TARI® MIX Bratwurst Beer | TARI® MIX Bratwurst Bacon**

- Chopping additive for stability and texture
- Well-balanced spice profile
- Typical German-style bratwurst taste with an appealing beer note or pronounced bacon & cheese note

# Champions Bratwurst

## Bratwurst with a characteristic beer taste

Ingredients	Total %
Pork S II (3mm)	35,00
Pork Jowl (3mm)	5,00
Pork Fat (3mm)	10,00
Ice	10,00
Pork Belly (8mm)	40,00
<b>TOTAL</b>	<b>100%</b>

### Ingredients Fine Emulsion

18,00 g/kg Common Salt

15,00 g/kg TARI® Mix Bratwurst Beer

Nutrition Facts	per 100 g
Energy	1,280kJ/ 306 kcal
Fat	27,9
- Saturated Fat	11,3
Total Carbohydrate	0,9
- Of which Sugars	0,5
Protein	13,5
Salt	2

\* Theoretically calculated nutrition facts

## Preparation Instructions

- Place pork S II into the bowl-chopper and chop for a few rounds at slow speed while adding **TARI® MIX Bratwurst Beer** and salt until mix starts to bind
- Add 1/2 of ice and chop at high speed to 4°C
- Add pork jowl, pork fat, remaining 1/2 of ice and chop at high speed to 8°C
- Add pork belly (8mm) and mix until well distributed
- Optional: chop 2 to 3 rounds if smaller particle size of show phase meat is desired
- Fill the mass into natural casings cal. 22/24 mm and pasteurise at +76°C until an internal temperature of +72°C is reached
- Chill down with tap water
- Store sausages overnight in cold-storage chamber

## Bratwurst with a bacon & cheese taste

Ingredients	Total %
<b>Fine Emulsion</b>	
Pork S II (3mm)	58,00
Pork Jowl (3mm)	7,00
Pork Fat (3mm)	17,00
Ice	18,00
<b>TOTAL</b>	<b>100%</b>

### Fine Emulsion + Cheese + Bacon

Fine Emulsion 85,00

Emmentaler Cheese 9,00

Bacon Stripes 6,00

**TOTAL 100%**

### Ingredients Fine Emulsion

18,00 g/kg Common Salt

11,00 g/kg TARI® Mix Bratwurst Bacon

Nutrition Facts	per 100 g
Energy	1,227kJ/ 293 kcal
Fat	26,4
- Saturated Fat	11,5
Total Carbohydrate	0,6
- Of which Sugars	0,3
Protein	14,2
Salt	1,9

\* Theoretically calculated nutrition facts

## Preparation Instructions

- Place pork S II into the bowl-chopper and chop for a few rounds at slow speed while adding **TARI® MIX Bratwurst Bacon** and salt until mix starts to bind
- Add 1/2 of ice and chop at high speed to 4°C
- Add pork jowl, pork fat, remaining 1/2 of ice and chop at high speed to 8°C
- Add bacon stripes and chop to 3 mm particle size
- Add Emmentaler cheese and chop to 5 mm particle size
- Fill the mass into natural casings cal. 22/24 mm and pasteurise at +76°C until an internal temperature of +72°C is reached
- Chill down with tap water
- Store sausages overnight in cold-storage chamber



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