

Bratwurst

with Potassium Lactate/Vinegar
for shelf life extension



Ingredients	Supplier	Quantity	
RAW MATERIALS			
1 Pork ham		13.20 %	131.80 g
2 Pork breast		13.30 %	132.80 g
3 Pork shoulder		73.50 %	735.40 g
		100.00 %	1000.00 g
ADDITIVES			
4 Herbs of Provence	Ostmann	0.20 %	2.00 g
5 Pepper	Ostmann	0.20 %	2.00 g
6 Curing salt (0.7 % sodium nitrate)	Esco	1.70 %	17.40 g
7 Potassium Lactate/Vinegar	Jungbunzlauer	3.10 %	31.10 g
Total		105.20 %	1052.20 g

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*From nature
to ingredients®*

Directions

- 1 Grind meat pieces through a plate with 5 mm openings
- 2 Add spices, curing salt, pepper and potassium lactate/vinegar
- 3 Mix meat mass properly
- 4 Fill sausage mass into casings, vacuum pack and store in the fridge
- 5 Fry for consumption

Nutrition Information

	per 100 g serving
Energy	638 kJ / 152 kcal
Protein	16.50 g
Carbohydrates	1.00 g
Fibers	0.00 g
Fat	8.50 g
Sodium	624 mg
Salt	1.60 g



Headquarters **Jungbunzlauer Suisse AG** · CH-4002 Basel · Switzerland · Phone +41-61-2955 100
For further information please contact: headquarters@jungbunzlauer.com
www.jungbunzlauer.com

The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.