



**MOGUNTIA FOOD GROUP**

Flavoursome solutions since 1903



PRODUCT OF THE MONTH

## **HYBRID BASIC BOILED SAUSAGE**

Awareness of a healthy and balanced diet continues to grow. However, hardly anyone wants to do without delicious sausages. Both are possible with our M1991 Hybrid Basic Boiled Sausage Compound. Our technology solution allows you to incorporate up to 50% vegetable content into your sausage products, ensuring the best binding and mouthfeel.

This not only brings new colour to your counter, but also allows you to create many new sausage varieties.

**COMPOUND**

**M1991 48**

**HYBRID BASIC BOILED SAUSAGE**

Use: 18 g/kg | 1,8 kg in Bag



## HYBRID SAUSAGE WITH SPINACH

### INGREDIENTS:

26 kg	S III pork processing meat (shoulder)
10 kg	S VIII Back fat
4 kg	S VI Pork cheeks without beef
10 kg	Ice
40 kg	Frozen spinach
10 kg	Shepherd's cheese 45% fat i. Tr.
19 g/kg	Table salt
18 g/kg	<b>M1991</b> Hybrid Basic Boiled Sausage Compound

### PREPARATION:

Dry cutter lean meat and fat material (SIII, SVI, SVIII) together with the hybrid compound and cooking salt for a few rounds, add 1/3 ice and cutter to +10°C. Add the rest of the ice and finish chopping to +8°C. Coarsely cut the spinach leaves and shepherd's cheese into the sausage meat. Pour into pig or sheep's casings and scald at 74°C to KT 70°C. Then shower or cool in a cold water bath.

The sausage meat can also be filled and scalded in larger calibers (cold cuts).



## HYBRID BOILED SAUSAGE WITH VEGETABLE

### INGREDIENTS:

10 kg	S III pork processing meat (shoulder)
3 kg	S VIII Back fat
2 kg	S VI pork cheeks without rind
2 kg	ice
28 kg	S IV lean pork belly
55 kg	Mexico Vegetable mix
19 g/kg	table salt
18 g/kg	<b>M1991</b> Hybrid Basic Boiled Sausage Compound
3 g/kg	<b>M2165</b> FeuerLING® pur The fiery seasoning Spice flavour preparation

### PREPARATION:

Mince the casing material (SIV) to 5 mm. Dry chop the lean meat and fat material (SIII, SVI, SVIII) together with the hybrid compound, the Feuerling and the cooking salt for a few rounds, add 1/3 ice and chop until +10°C. Add the remaining ice and finish chopping to +8°C. Coarsely chop the Mexican vegetables, add the minced chowder and mix (cut to grain size if necessary). Pour into pig intestine or sheep's sow's ear and scald at 74°C to KT 70°C. Then shower or cool in a cold water bath.

The sausage meat can also be filled into larger calibres (cold cuts) and scalded.