



Art.nr: 1511

Bratwurst 120g

A fantastically tasty, smoked sausage hailing from Germany. Brät in German means "finely chopped meat" and Wurst simply means sausage. The seasoning is made with garlic and nutmeg and the flavour is Sehr gut!



COOKING

Defrosted product is prepared: - Frying plate: 180 °C for about 15 min-2h (turn side every 5 min). - Hot plate: 95-100 °C for about 40 min-2h (turn every 15 min). Heating of product is best on left side of the hot plate. Inner temperature: 72 °C

STORAGE/USAGE

Deep frozen: -18 °C or below until specified date on package expiration date). In refrigerator (+2 °C to +8 °C), max 5 days. Do not refreeze after thawing

Defrost in fridge for about 12-24 hours before cooking preperation.

INGREDIENTS

Pork and beef meat (72 %), water, potato flour, cooking salt, spices and spice extracts (garlic, black pepper, cayenne pepper, cilantro, nutmeg), dextrose, blood protein from pork and beef, onion powder, antioxidant (E300), preservative (E250), smoke aroma.

Origin of meat: EU

NUTRITIONAL VALUES 100G

Energy	1050 Kj/250 kcal	Fat	21 g
- Of which is saturated fat	10 g	Carbohydrates	5.5 g
- Of which sugars	0.5 g	Protein	11 g
Salt	2.5 g		

OTHER LABELING

Free from lactose, Free from milk protein, Free from soy, Free from egg, Free from pea protein, Free from gluten

MANUFACTURING COUNTRY

Sweden

PACKAGING INFORMATION

Weight/Each	120 g	Pcs/Carton.	60 pcs
Weight/Packaging.	1.8 kg	Total number of packages/Carton	4 pcs
Weight/Carton.	7.2 kg	Pcs/Pallet/lav	60/12

SHELF LIFE

300 days