

# 50% sodium\* and 60% phosphate reduced Wiener sausage

with sub4salt® cure, Potassium Lactate / Potassium Acetate and Sodium Gluconate



## Recipe

Ingredients	Supplier	Quantity	
RAW MATERIALS			
1 Beef cuts (BIII)		100 g	10 %
2 Meat cuts pork (PII - PIII)		350 g	35 %
3 Pork fat (PVIII)		250 g	25 %
4 Pork cheeks (PVI)		100 g	10 %
5 Water (Ice)		200 g	20 %
Total		1000 g	100 %
SPICES AND ADDITIVES			
6 Potassium Lactate/ Potassium Acetate 60%	Jungbunzlauer	17.5 g	1.75 %
7 sub4salt® cure 05	Jungbunzlauer	18.0 g	1.80 %
8 Condiments (pepper white, macis, coriander, ginger)	Frutarom	3.5 g	0.35 %
9 Sodium Gluconate	Jungbunzlauer	1.8 g	0.18 %
10 Sodium Diphosphate	Frutarom	1.2 g	0.12 %
11 Sodium Ascorbate	Frutarom	0.5 g	0.05 %

\* Compared to standard recipe containing 2.5% sodium lactate and 1.8% curing salt

**Jungbunzlauer**

*From nature  
to ingredients®*

## Directions

- 1 Remove visible fat and connective tissue and cut meat into small pieces
- 2 Grind meat pieces through a plate with 2 mm openings
- 3 Add lean meat with water (ice) and all other ingredients into the chopping bowl
- 4 Adjust bowl speed to 10 rpm, cutting knives to 5000 rpm, and pressure to 150 mbar
- 5 Leave product in the chopping bowl until a smooth emulsion with a temperature of 12°C is reached
- 6 Fill the emulsified meat by a vacuum-filler into natural casings
- 7 Place sausages in a drying, smoking and cooking chamber
  - a. First dry for 20 min at 55°C and beechwood smoke for 12 min at 58°C
  - b. Second dry for 5 min at 60°C and beechwood smoke for 12 min at 60°C
  - c. Third dry for 3 min at 60°C
  - d. Cook sausages at 80°C for about 35 min
- 8 Cool down and store sausages below 6°C

## Nutrition Information

per 100 g finished product

Energy	1230 kJ / 298 kcal
Protein	11 g
Carbohydrates	0.2 g
Fat	28 g
Sodium	536 mg

Calculated in Souci-Fachmann-Kraut Nutrition Database



## Nutrition Claims

Sodium and phosphate reduced

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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.