



Swiss Style Fresh Bratwurst Least Cost Formula

0210090 & 0500109

Ingredients: Pork, water, soy flour, salt, spices, sugar, onion and garlic powder, hydrolyzed protein from soy, flavoring

Meat Block: 20 lbs Pork Trim 60/40 (make sure you have enough fat, or this will eat way too lean) Finished Product will be 30% fat.

Additives: 1- Bag (.78 lbs) Swiss Style Fresh Brat Seasoning #0210090
1.25 lbs Soy Blend #0500109
3.75 lbs Ice Cold Water

Grind: Grind pork trim thru 3/16th “ plate, twice.

Blend: Mix water and soy blend together, let stand 10 minutes.

Mix: Place ground pork in mixer, add seasoning and reconstituted soy blend. Mix 3 minutes.

Stuff: Stuff into rinsed 32-35 mm natural hog casings. Link in 6” links.

Market: Place 6 links per vacuum pouch or 2S Black Foam Tray. Overwrap or seal. Place label in a manner that allows the natural curve of the bratwurst to smile at you.

Any of the following flavors will work with the above formula...

0210020	BLUE RIBBON BRATWURST- 1.125#
0212200	BEER BRATWURST- 0.9375#
0210040	JERRY'S BRATWURST- 0.50#
0210050	MIDWEST BRATWURST- 0.84375#
0210190	CHICAGO STYLE BRATWURST- 0.65625#
0210100	WISCONSIN STYLE BRATWURST- 0.50#
0210080	STEAK BRATWURST SEASONING- 0.625#
0210340	SHEBOYGAN BRATWURST #452- 0.50#
0213110	MUSHROOM BRATWURST SEAS- 0.75#
0212230	TOMATO BASIL BRATWURST- 0.8125#
0210060	JALAPENO BRAT-1.3125#