

CHEERIOS



INGREDIENTS

**70CL BEEF OR PORK
(OR MIXED) TRIM 33.0 KG
CHILLED WATER 11.0 L
PACIFIC FRANKFURT PREMIX
6.0KG**

TOTAL 50.0 KG

HALMAR Pty. Ltd.
ABN: 33 472 409 421
Food Processing & Manufacturing Consultancy

MARK HARRIS
+61427668101
MARK@HALMAR.COM.AU
WWW.HALMAR.COM.AU

METHOD

**RUN TRIM THROUGH 10MM PLATE.
ADD MINCED TRIM TO MIXER
ADD PREMIX.
MIX FOR 1 OR 2 MINUTES OR UNTIL
MIXTURE IS UNIFORM.
ADD WATER THEN MIX AGAIN UNTIL
THE WATER IS EVENLY DISPERSED.
RUN THROUGH 3MM PLATE
FILL INTO 23MM CASINGS.
LINK IN 50MM LENGTHS.
COOK IN WATER AT 80 DEGREES CELSIUS
TO INTERNAL 65 DEGREES CELSIUS.**

COMMENTS

**FOR VARIETY
ADD 125G OF HOT ENGLISH MUSTARD FOR EXTRA FLAVOUR.
FOR CHEESE FRANKFURT,
ADD 3KG OF CHOPPED CHEESE BEFORE RUNNING
THROUGH 3MM PLATE.**

WE SPECIALISE IN CUSTOM BLENDING THIS PREMIX TO INDIVIDUAL CUSTOMER REQUIREMENTS