

BUTCHER'S "DÖNER STYLE"

PRODUCT INFORMATION



GIVES MEAT PRODUCTS A
CLASSIC DONER FLAVOUR

VARIETY FOR YOUR PRODUCT RANGE

Kebab consumption has been increasing for years and you too can benefit from this great potential.

The special thing about our new product: BUTCHER'S „DÖNER STYLE“ is all you need to create typical doner kebab flavoured products, which can be sold whole in shelf-stable sausage form or already pre-sliced in your counter display.

In turn, your customers can quickly and easily prepare tasty dishes at home, whether cut and fried as a doner burger patty or prepared as meat slices in the pan.



BUTCHER'S "DÖNER STYLE" ART. 1718595-001

Seasoning powder form. Salt and cutter processing aids already included

CHARACTERISTICS: Authentically Middle Eastern with herbs and garlic

CONTENT: Spices, herbs, garlic, onions, spice extracts, diphosphates, table salt, dextrose, E621

USAGE RATE: 32 g / kg

PACKAGING: 1 kg sachet

ADVANTAGES AT A GLANCE:

- + All-In-One Compound
- + Authentic taste
- + Wide range of sales options:
 - whole in an attractive sausage casing
 - or sliced
- + Without EU allergens subject to labelling
- + High added value

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BUTCHER'S "DÖNER STYLE"

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Base recipe: PORK DONER MEAT (JAGDWURST-STYLE)

Recipe no. 5507391 / for 10 kg



QUANTITY

5.2 kg

2.0 kg

2.3 kg

500 g

ADD-IN

320 g

INGREDIENTS

Pork 90, partially defatted with 10% visible fat

Pork 95 without sinews and 5% visible fat

Pork 40, belly with 60% visible fat

Water

BUTCHER'S "DÖNER STYLE" (1718595)

METHOD:

1. Grind pork 90 with pre-cutter.
2. Grind pork 95 and pork 40 through the 3 mm plate.
3. Mix all ingredients into a homogeneous meat mixture.
4. Fill into casings and cook at 78 °C until a core temperature of 72 °C is reached.
5. Cool in a water bath or shower.

OTHER POSSIBLE APPLICATIONS

DONER-STYLE PORK PLATTER

Recipe no. 5507410



DONER-STYLE PORK BURGER

Recipe no. 5507413



DONER-STYLE CHICKEN WRAP

Recipe no. 5507418



THE MATCHING SAUSAGE CASING



FINOX BUTCHER'S "DÖNER STYLE" ART. 1196104-000

Greaseproof, self-shrinking sausage casing of consistent calibre with very good oxygen and steam barrier.

Non-slip feel for easier filling by hand.

Calibre/form: 60 / 25

Colour: Black

Fill volume: Approx. 400 g per casing

Packaging: Bundle