



Sucuk - natural ageing

German guideline:
2.4.1.1.2

Recipe number:
ER1701993

Requirement according to german guideline:

Connective tissue protein-free meat ≥ 12.0
protein (QUID declaration)
Connective tissue protein-free meat ≥ 80.0
protein in meat protein

Raw material:

42.00 kg	Beef III, separated, minced to 3 mm, frozen
30.00 kg	Beef fat, de-nerved, minced to 3 mm, frozen
25.00 kg	Beef R II, minced to 3 mm, fresh
3.00 kg	water
100.00 kg	

Spices & processing aids:

3.30 kg	Sucuk - Kombi	210200
0.20 kg	LIQ-WÜRZ KNOBLAUCH	052900
0.04 kg	Starterkulturen Rapid / T3	638202
2.40 kg	nitrite curing salt	062503

casing:

Fibrous intestine
Cattle caecum

Processing sequence:

1. Place the frozen material in the cutter and pre-chop.
2. Add starter cultures, liquid garlic and spices.
3. Cut to the desired grain size of 3 mm.
4. Add beef fat, fresh beef and the filling.
5. Add NPS and cut to a grain size of 2 mm.

Mature in the climate chamber at +24 °C and 93 % rH to pH 5.2.
Then cook the product at +72 °C to a core temperature of +58 °C.

Then cool the product and dry at +19 °C until the desired loss of 15 % is achieved.

Ingredients:

beef 107.7 % (beef, beef fat, connective tissue from beef),
water, salt, spices, water, sugar, acid: E 575 glucono-delta-lactone, flavour enhancer: E 621 monosodium glutamate, glucose syrup, beetroot, preservative: E 250 sodium nitrite, antioxidant: E 316 sodium erythorbate, natural garlic flavouring, dextrose, caramel, spice extracts

Nutrition declaration:

energy value	1.228kJ
sugar	0,9g
energy value	296kcal
polyols	0,0g
fat	22,5g
protein	21,1g
saturates	6,3g
sodium	1,4g
carbohydrate	1,8g
salt	3,5g