



Geschmack & Technologie

Salami Salsiccia Stagionata type

German guideline:
2.4.1.1.2

Recipe number:
ER2300452

Processing sequence:

Preparation:

Chill or freeze the meat and fat components according to the recipe specifications.

Cutter method:

1. Pre-cut the frozen bacon and bellies with the maturing agent and starter cultures.
2. Add the frozen beef R II and cut to 5 mm.
3. Add pork S II, 3 mm, and NPS and cut to the desired grain size.
4. Add the fennel seeds during the last few cuts.

Final cutter temperature: +/- 0 °C to -2 °C

Smoking with AVO 'Landrauch' smoking powder gives the sausage a typical flavour and an appealing colour.

Requirement according to german guideline:

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

Raw material:

35.00 kg	Beef R II, angefroren (-5°C)
35.00 kg	Pork S II, gut gekühlt, 3 mm
20.00 kg	Bellies S V, gefroren (-15°C)
10.00 kg	Bacon S VIII, gefroren (-15°C)
100.00 kg	

Spices & processing aids:

1.20 kg	Salami Dex free	140200
20.00 g	Starterkulturen TopXpress	608200
3.00 kg	nitrite curing salt	062503
0.20 kg	FENCHEL GANZ	773200
0.30 kg	PFEFFER SW/WS 70/30 MITTELF.GEBR.	724102

casing:

AVO Betex-Darm RS, weiß, Kal. 75/50, mit rot-grünem Netz (Art.-Nr. 0826 43)

Ingredients:

pork meat, beef, pork bacon, salt, dextrose, spices, fennel, maltodextrin, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), white pepper, preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

energy value	1.946kJ
sugar	0,5g
energy value	470kcal
polyols	0,0g
fat	41,6g
protein	21,3g
saturates	8,2g
sodium	1,8g
carbohydrate	2,4g
salt	4,6g

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