



Geschmack & Technologie

Salami / Raw salami (Dex Free)

German guideline:
2.4.1.1.2

Recipe number:
REZ2015011544

Processing sequence:

Preparation:

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

Cutter method:

1. Pre-cut bacon and bellies with the maturing agent and starter cultures.
2. Add the frozen beef R II and cut to 5 mm.
3. Add well-chilled pork S II, 3 mm and NPS and cut to the desired grain size.

Cutter end 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, frozen (-5°C)
35.00 kg	Pork S II, well chilled, 3 mm
20.00 kg	Bellies S V, frozen (-15°C)
10.00 kg	Bacon S VIII, frozen (-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

casing:

AVO Betex-Darm RSK, Kal. 75/50, Naturschimmel mit Netz (Art.-Nr. 0826 85) oder andere, für Rohwurst geeignete Därme.

Ingredients:

pork meat 79.3 %, beef 47.8 %, pork bacon 9.8 %, salt, dextrose, spices, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), spice extracts

Nutrition declaration:

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

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