



Geschmack & Technologie

Wildsalami mittelfein

Recipe number:
ER1806979

Raw material:

30.00 kg	Wild boar cuttings frozen
30.00 kg	Deer trimmings 3 mm minced fresh
30.00 kg	Pork belly frozen
10.00 kg	Bacon 1 frozen

Spices & processing aids:

2.80 kg	Nitritpökelsalz E 250	062503
1.20 kg	Salami Dex free	140200
25 g	Starterkulturen für Edelsalami mediterran für 100 kg	1319000

Processing sequence:

Preparation:

Chill or freeze meat and fat stock according to recipe instructions.

Cutter method:

1. frozen bellies, bacon and wild boar meat, pre-grind with the starter cultures and maturation agents with seasoning.
2. add the deer meat, at approx. 5 mm grain add the salt.
3. mincing is also possible using unfrozen material.

Fill the mixture into wide pork casings, as a ring or fill into hukkid casings.

After filling, rinse with lukewarm water.

Mature as usual.

Ingredients:

Wild boar 41.2 %, venison 41.2 % (venison), pork meat, pork bacon, salt, dextrose, spices, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

energy value	1.879 KJ
energy value	454 Kcal
fat	40,2 g
saturates	5,8 g
carbohydrate	1,2 g
sugar	0,5 g
polyols	0,0 g
protein	21,6 g
sodium	1,8 g
salt	4,4 g

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