



Geschmack & Technologie

Hirschsalami

Recipe number:
ER2300594

Raw material:

70.00 kg Deer trimmings, frozen
20.00 kg Bellies S V, fresh
10.00 kg Bacon S VIII, hard frozen

Spices & processing aids:

3.00 kg	Nitritpökelsalz E 250	062503
1.20 kg	Salami Dex free	140200
20 g	Starterkulturen Rapid / T3 für 100 kg halal	638202
0.10 kg	Knoblauch granuliert VLOG	707100

Processing sequence:

Preparation:

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

Cutter method:

1. pre-chop bacon, frozen.
2. add bellies, frozen.
3. add wild boar meat, frozen.
4. add Salamidex free and the AVO starter cultures.
5. at a grain size of 5 mm, add the well chilled/woolled bellies and the salt.
6. cutter up to a grain size of 3 mm.

Cutter end temperature: +/- 0°C to - 2°C.

Fill into the respective casings.
Mature as usual

Ingredients:

venison 89.5 %, pork bacon, pork meat, salt, dextrose, spices, maltodextrin, garlic, antioxidant: (E 300 ascorbic acid, E 301 sodium ascorbate), preservative: E 250 sodium nitrite, spice extracts

Nutrition declaration:

energy value	1.511 KJ
energy value	364 Kcal
fat	30,4 g
saturates	5,9 g
carbohydrate	1,4 g
sugar	0,5 g
polyols	0,0 g
protein	21,3 g
sodium	1,7 g
salt	4,3 g

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