



Geschmack & Technologie

Pork Belly Pancetta Sausage

Guideline:
2.40

Recipe number:
ER1707325
13.001

Processing procedure:

Pork belly without dewlap, ribs and gristle.

Roll up the bellies starting from the inside and place in an AVO triple-strength ham net Cal. 28.
Following this, rub in the relevant dry salt mix and vacuum pack in a shrink bag.

Curing time in a cold store at + 4 °C approx. 4 weeks.

Remove from the shrink bag and briefly dip into water before hanging and allowing to dry.
Leave in a cold store for a week to cure.

Then mature in a climate cabinet at +25- +30 °C with slight circulation and fresh air for 1 - 2 days.
Store at + 12 °C to + 14°C and rel. humidity of 75% to post-mature.
The ripening time will depend on the desired weight loss.
When the process is finished, vacuum pack the hams in shrink bags and store to let the flavour develop.

Requirements as per guideline:

Starting material:

100.00 kg Pork belly without dewlap
100.00 kg

Seasonings & additives:

3.00 kg	Sea salt	068.803
0.60 kg	Gepö 2000 E/S	062.300
0.20 kg	EU rosemary chopped	760.200
0.20 kg	EU GARLIC GRANULATE	707.100
0.10 kg	EU THYME GARDEN PRODUCT DRIED	735.000
0.10 kg	SAGE LEAVES CHOPPED 761001	761.100
0.02 kg	RPW special starter cultures for 100kg	1.473.300
1.50 kg	Nitrite curing salt E250 25 kg	062.503

Casings:

AVO Ham Net Triple Reinforced Cal. 28 091801

Ingredients:

Pork 77.2 %, pork bacon 57.9 %, sea salt, table salt, sugar, rosemary, garlic, dextrose, thyme, sage, preservative: (E 252 Diphosphates, E 250 Sodium nitrite), antioxidant: E 301 Sodium ascorbate, natural flavouring, smoke flavouring

Nutritional values:

Calorific value KJ	3,262KJ
Sugar	0.7g
Calorific value Kcal	792Kcal
Protein	13.6g
Fat	81.1g
Sodium	2.7g
Saturated fatty acids	3.7g
Salt	6.8g
Carbohydrates	1.6g