

SALAMI cal 65 MC

BASIC RECIPE

Overview

Fermented mild salami, pleasantly seasoned and with a distinct smoke flavor, weight loss 25%

Materials

MEAT

Pork,Shoulder, frozen -18C 1cm cubes	12.5 kg = 25%
Back fat, frozen -18C 1cm cubes	12.5 kg = 25%
Pork Shoulder, fresh, 3C 3mm minced	15.0 kg = 30%
Beef 95VL, fresh, 3C 3mm minced	<u>10.0 kg = 20%</u>
	50.0 kg = 100%

SEASONING

	per kg meat	for 50 kg batch	
CMT Curing salt 0.6% nitrit 4061	28 gr	1.400 gr	2.8 %
Salami Combi Standard Seasoning 53.20621	15 gr	750 gr	1.5 %
Bio Prime SG 38 starter culture 44.00609	0.2 gr	10 gr	0.02 %

CASING

Artificial salami casings from HUKKI cal 65 looped and tied one end, 25% easypeel

Process

PREPARATION

1. Freeze and chill meat to above temperatures.
2. Mince Beef and Pork shoulder through 3mm plate
3. Dissolve starter culture in some lukewarm water (50ml)

PRODUCTION

1. Put frozen pork cubes in bowl chopper and chop 10 rounds at 250 rpm;
2. Add seasoning and starter-culture and mix thoroughly;
3. Chop at 1500 rpm to desired granulation;
- 4 Add fresh meat and blend at low speed for 5 rounds
5. Add curing salt and increase speed to 1500 rpm for 5 rounds
6. Fill immediately into HUKKI casings.
7. The salami is now matured as per attached Meat Campus fermentation and maturing program.
The initial pH value of approx 5.8 should be approx. 4.8 after 12 days.

Useful Tips

If a bowl chopper is not available, good results can also be achieved by using a mincer only.

The above recipe information is accurate to the best of our knowledge. No responsibility will be accepted for any eventual product failure