

# German Salami



German Salami with F-SC-111 BactoFlavor® to provide the typical aroma and a mild and pleasant flavor. The recipe from below is based on a pure pork meat recipe, but a beef and pork meat version is also possible. This type of sausage has a big diameter, a soft but gummy texture and clear differences between meat and fat pieces.

## Recipe

<u>Ingredient</u>	<u>Weight</u>
Lean meat from pork, chilled 0-4°C, 2 mm	35,000 kg
Lean sow meat, frozen -18°C	45,000 kg
Back fat, frozen -18°C	20,000 kg
Dextrose	0,250 kg
Saccharose	0,200 kg
Sodium ascorbate (E301)	0,050 kg
White pepper (powder)	0,200 kg
Black pepper (powder)	0,100 kg
Garlic	0,050 kg
Ginger	0,040 kg
Mace (powder)	0,030 kg
Coriander	0,020 kg
Starter culture F-SC-111 BactoFlavor® \ 25g for 100kg	0,025 kg
<u>Nitrite salt (0,5% nitrite, E250)</u>	<u>2,800 kg</u>
<b><u>Total</u></b>	<b><u>103,765 kg</u></b>

## Processing

### Cutting / grinding / mixing

1. The sow meat is chopped coarsely in the bowl chopper.
2. All dry ingredients, except the salt, are added.
3. Afterwards the sow meat is chopped to a particle size of approximately 2 mm.
4. The back fat is added and chopped to a particle size of 2,5 mm.
5. The 2 mm minced pork is added and chopped to the desired particle size.
6. Nitrite salt is added, and the meat mix is mixed homogenously (forward working knives, end temperature approx. -4°C).
7. Particle size: 2 – 2,5 mm

### Filling / stuffing

The meat mixture is filled into fiber casings (caliber 100 - 120 mm) by means of a standard filling machine (filling grinder is also possible by modifying the cutting technology)

### Fermentation / Ripening

1. 06 h at 25°C and 85 % r.h. (adaptation phase)
2. 24 h at 24°C and 94 % r.h.
3. 12 h at 22°C and 92 % r.h. (moderate smoking 1-2 h)
4. 12 h at 20°C and 90 % r.h.
5. 24 h at 18°C and 88 % r.h. (moderate smoking 1-2 h)
6. 24 h at 18°C and 86 % r.h.
7. 24 h at 16°C and 86 % r.h. (moderate smoking 1-2 h)
8. 14-16°C at 80-84 % r.h until the desired weight loss is obtained

Desired final pH-value: 4,8 – 4,9  
Desired weight loss: 18 - 20 %

## Labeling (suggested)

Pork meat, fat, salt, spice, dextrose, saccharose, antioxidant: E301, preserving agents: E250, (culture), smoke