

Teewurst - fine



Teewurst is a fermented, but spreadable sausage with B-LC-78 Bactoferm™ to provide a mild and pleasant flavor.

Recipe

| Ingredient | Weight |
|--|------------|
| Lean beef, chilled 0-4°C, 2 mm | 20,000 kg |
| Lean pork, chilled 0-4°C, 2 mm | 55,000 kg |
| Pork fat (soft), chilled 0-4°C, 2 mm | 22,000 kg |
| Sunflower oil | 3,000 kg |
| Dextrose | 0,300 kg |
| Sodium ascorbate (E301) | 0,050 kg |
| White pepper (powder) | 0,200 kg |
| Mace | 0,060 kg |
| Vanilla sugar | 0,030 kg |
| Paprika sweet | 0,240 kg |
| Jamaica rum | 0,100 kg |
| Starter culture B-LC-78 Bactoferm™ \ 25g for 100kg | 0,025 kg |
| Nitrite salt (0,5% nitrite, E250) | 2,600 kg |
| <u>Total</u> | 103,605 kg |

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Processing

Cutting / grinding / mixing

- 1. Fat is chopped to a cream.
- 2. Meat, sunflower oil and all other ingredients, except the salt, are added.
- 3. The blend is chopped by high speed until 15°C. After this the blend should has the desired creamy consistency.
- 4. Finally nitrite salt is added, and the meat mixture is mixed homogenously (end temperature approx. 18°C)
- 5. Particle size: creamy

Filling / stuffing

The meat mixture is filled into special artificial casing (caliber 42 mm) by means of a standard filling machine.

Fermentation / Ripening

- 1. 48 h at 20°C and 85-90 % r.h.
- Smoking at approx. 20°C at 85 % r.h. until the desired yellowish color is obtained
- 3. 6 h 26°C and 80 % r.h. (on the surface should arise a slight film of fat)
- 4. Storage at 14°C and 78-80 % r.h

Desired final pH-value: 5,1-5,3Desired weight loss: 5-10%

Labeling (suggested)

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

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