

Milano



Milano type of sausage made from pork only with T-SPX BactoFlavor[®] to provide the typical aroma and a mild and pleasant flavor. Milano type is ripened at least 6 months, is air dried and has a big diameter. There are clear differences between the red meat pieces and the white fat pieces.

Recipe

<u>Ingredient</u>	<u>Weight</u>
Pork shoulder (P11), chilled 0-4°C	50,000 kg
Pork trimmings (80/20), slight frozen about -4°C	30,000 kg
Back fat, frozen -18°C	20,000 kg
Dextrose	0,250 kg
Saccharose	0,150 kg
Sodium ascorbate (E301)	0,050 kg
White pepper (powder)	0,100 kg
Green pepper (ground)	0,180 kg
Garlic	0,070 kg
Rosemary powder	0,010 kg
Ginger	0,050 kg
Red wine	0,200 kg
Starter culture T-SPX BactoFlavor [®] \ 25g for 100kg	0,025 kg
Potassium nitrate	0,015 kg
Common salt	1,200 kg
Nitrite salt (0,5% nitrite, E250)	1,400 kg
Total	103,700 kg

Processing

Cutting / grinding / mixing

1. Meat and fat are grinded through 3 – 3,5 mm plate.
2. The minced meat batter and all ingredients are mixed homogenously.

Filling / stuffing

The meat mixture is filled into natural, fiber or collagen casing (caliber 90 – 120 mm) by means of a standard filling machine (filling grinder is also possible by modifying the grinding and mixing technology)

Inoculation by MOLD-600 Bactoform™ \ 50g for 50l

Dipping or spraying of the mold suspension approximately 2 hours after stuffing (better adhesion of the mold on the surface of the sausages). Preparation of the mold suspension according to the PI-sheet for MOLD-600.

Fermentation / Ripening

Traditional ripening scheme:

1. 12 h at 24-26°C and 94-95 % r.h.
2. 24 h at 24-26°C and 65-70 % r.h.
3. 24 h at 22-24°C and 62-68 % r.h.
4. 24 h at 22-24°C and 65-72 % r.h.
5. 24 h at 20-22°C and 68-74 % r.h.
6. 24 h at 18-20°C and 70-76 % r.h.
7. 12-14°C at 78-88 % r.h until the desired weight loss is obtained

Recent ripening scheme:

1. (24 h at 0-2°C in a chilling room) facultative
2. 6 h at 24°C and no humidity control, full air circulation
3. 24 h at 22°C and 94 % r.h., very slow air circulation
4. 12 h at 22°C and 92 % r.h., very slow air circulation
5. 12 h at 22°C and 90 % r.h., slow air circulation
6. 24 h at 20°C and 88 % r.h., slow air circulation
7. 24 h at 20°C and 86 % r.h., slow air circulation
8. 24 h at 18°C and 84 % r.h., slow air circulation
9. 24 h at 18°C and 82 % r.h., slow air circulation
10. 12-14°C at 78-88 % r.h until the desired weight loss is obtained

Desired pH-values: 5,2 – 5,6
Desired weight loss: 30 - 35 %

Labeling (suggested)

Pork meat, fat, salt, spice, dextrose, saccharose, antioxidant: E301, preserving agents: E250, E252, (culture)