

Teewurst - fine



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

Recipe

<u>Ingredient</u>	<u>Weight</u>
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 Bactoform™ \ 25g for 100kg	0,025 kg
<u>Nitrite salt (0,5% nitrite, E250)</u>	<u>2,600 kg</u>
<u>Total</u>	<u>103,605 kg</u>



Improving food & health

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 have the desired creamy consistency.
4. Finally nitrite salt is added, and the meat mixture is mixed homogeneously (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.
2. 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 – 5,3
Desired weight loss: 5 - 10 %

Labeling (suggested)

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