

Salami, cooked

Ingredients used

ScanPro™ T 95

Recipe suggestion

A cooked salami is a coarsely ground product with backfat as mosaic. The product is typically used in slices for sandwiches. The pre-made ScanPro™ T 95 gel is used as showmeat/granulate and as an alternative to meat, to reduce the formulation cost. The use of ScanPro™ T 95 provides an excellent sliceability, texture and bite, due to high water binding capacity.

Ingredients	Amount
Beef meat (10 % fat), semi-frozen	45.00
Pork backfat, frozen	20.00
ScanPro™ T 95 pre-made gel (1:12)	15.00
Phosphate	0.30
Nitrite salt (0.6 % nitrite)	1.80
ScanPro™ T 95	0.50
Water/ice	14.85
Spices	0.50
Sodium ascorbate	0.05
Potato starch	2.00
Total recipe:	100.00 %

Production procedure:

Pre-made gel 1:12 with ScanPro™ T 95

1. Add tap water to the bowl chopper.
2. Add ScanPro™ T 95 and 1 % nitrite salt, and chop until a homogeneous gel has been formed.
3. Fill the gel in trays, and let it rest overnight.

Cooked salami

4. Chop the pre-made gel and semi-frozen meat in the bowl chopper.
5. Add phosphate, spices and sodium ascorbate.
6. Add ScanPro™ T 95 and water.
7. Add potato starch.
8. Add backfat, and cut to desired particle size.
9. Add nitrite salt when approx. 10 rounds are missing.
10. Stuff into fibre casings of desired calibre.
11. Carry out your usual drying, smoking and cooking process.