

Salami, chicken

Ingredients used

ScanPro™ FCP 75/SF

Recipe suggestion

A chicken salami is a dried, fermented and smoked product that can either have a fine or a particulate structure. ScanPro™ FCP 75/SF is used to reduce formulation cost, by substituting 5 % production meat in a salami by protein and water in a hydration ratio of 1:3 without changing the analytical values.

Ingredients	Standard	Test 1
Chicken fillet	40.00	35.00
Chicken leg meat	37.00	37.00
Palm fat	20.00	20.00
Starter culture	0.05	0.05
Nitrite salt (0.6 % nitrite)	2.00	2.00
Dextrose	0.50	0.50
Garlic powder	0.10	0.10
Pepper, white	0.10	0.10
Ascorbate	0.05	0.05
ScanPro™ FCP 75/SF	0.00	1.25
Water (for hydration)	0.00	3.75
AProRed™	0.20	0.20
Total recipe:	100.00 %	100.00 %

Production procedure:

Use frozen meat and palm fat.

1. Dissolve starter culture in cold tap water.
2. Chop the frozen meat (approx. -3°C), ScanPro™ FCP 75/SF and water in the bowl chopper.
3. Add the dissolved culture, and mix.
4. Add dextrose, pepper, garlic powder and ascorbate.
5. Add palm fat and chop to the desired particle size.
6. Add salt at the end of the process.

The meat batter temperature should be between -3°C and +3°C. At a higher temperature, the risk exists that the salami will become sticky and smear during filling, thereby causing problems in the drying procedure.

Stuffing

The meat is stuffed into fibre casings.