

# Salami, semi-smoked

## Ingredients used

ScanPro™ T 92/SF and ScanPro™ 1015/F

## Recipe suggestion

A semi-smoked sausage is a coarsely ground product with backfat as mosaic. The pre-made ScanPro™ T 92/SF gel is used as showmeat/granulates and as an alternative to meat, to reduce formulation costs.

Ingredients	Test 1	Test 2
Beef meat (10 % fat), semi-frozen	60.00	49.00
Pork backfat	20.00	20.00
	0.00	11.00
Phosphate	0.35	0.35
Nitrite salt (0.6 % nitrite)	1.80	1.80
Water/ice	12.70	12.70
Spice mixture	0.60	0.60
Ascorbic acid	0.05	0.05
Potato starch	3.00	3.00
ScanPro™ 1015/F	1.50	1.50
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

## Production procedure:

Pre-made gel (granulate) 1:10 with ScanPro™ T 92/SF - AProRed™ can be added

1. Add tap water to the bowl chopper.
2. Add ScanPro™ T 92/SF, 0.3 % AProRed™, and chop until a homogeneous gel has been formed.
3. Fill the gel in trays, and let it rest/cool down overnight.

## Semi-smoked sausage

4. Mince beef meat and the pre-made ScanPro™ T 92/SF gel through a 3 mm plate.
5. Add beef meat and the ScanPro™ T 92/SF gel to a paddle mixer.
6. Add phosphate, nitrite salt and 1/3 of the water.
7. Add ScanPro™ 1015/F.
8. Add spices and ascorbic acid.
9. Add potato starch.
10. Add the pre-cut back fat, and mix it well into the substance with the desired backfat particle size.
11. Fill the product into fibre casings.
12. Carry out your usual drying, smoking and cooking process.