

# Pepperoni

## Ingredients used

ScanPro™ Beef 1100/1

## Recipe suggestion

Pepperoni is a fermented, smoked and dried sausage.

Ingredients	Amount
Beef meat 80/20	58.75
Beef meat 60/40	17.83
Beef heart	10.12
ScanPro™ Beef 1100/1 gel (1:3)	1.74
Water (for hydration)	6.97
Nitrite salt (0.6 % nitrite)	2.52
Dextrose	0.78
Spices	0.52
Sodium erythorbate	0.04
Paprika extract	0.70
Carmin 3274	0.03
<b>Total recipe:</b>	<b>100.00 %</b>

## Production procedure:

1. Mince meat and beef hearts through a kidney plate (20-22 mm).
2. Rehydrate ScanPro™ Beef 1100/1 in water (1:3).
3. Mix meat, salt, curing salt and rehydrated ScanPro™ 1100/1 in a mixer.
4. Add the rest of the ingredients.
5. Mince the mixture through a 6-8 mm kidney plate.

## Stuffing

The meat is stuffed into 42-45 mm fibre casings.

## Fermentation / Smoking / Drying

Fermentation:           Time:           60 hours \*)  
                              Temp.:         23.8°C  
                              R.H.:         92 %

*\*) The fermentation is normally stopped at a pH of 5.0 or a little below.*

Drying:                 Time:           20 minutes  
                              Temp.:         48.9°C

Smoking:               Hot smoke  
                              Time:           2 hours  
                              Temp.:         54.4°C

Hot air finish:         Temp.:         62.8°C  
                              Core temp.:   60.0°C

Drying:                 Temp.:         12.5°C  
                              R.H.:         90 % \*\*)

*\*\*\*) The R.H. is reduced to a final of 78 %.*