

# Turkey dry salami, low in fat

## Ingredients used

ScanPro™ T5000

## Recipe suggestion

Low-fat turkey salami made in the bowl chopper and with the use of a duck fat emulsion to replace visual fat. The fat emulsion is made by using ScanPro™ T5000 as emulsifier.

Ingredients	Amount
Turkey breast	80.00
Emulsion 1:5:5 with ScanPro™ T5000	16.50
Salt	2.20
Phosphate	0.20
Sodium nitrite	0.015
Sodium ascorbate	0.05
Sodium glutamate	0.05
White pepper	0.10
Dextrose	0.50
Maltodextrin	0.40
<b>Total recipe</b>	<b>100.00 %</b>

Duck fat emulsion	Parts
ScanPro™ T5000	1
Melted duck fat	5
Hot water	5

## Production procedure

1. Prepare the fat emulsion.
  - In the bowl chopper, add the melted fat and chop intensively.
  - Add the protein on top of the fat while chopping at lower speed.
  - Add the hot water step by step by chopping intensively, until a smooth and homogeneous emulsion is achieved.
  - Place the emulsion in trays and let it cool down until it is going to be used.
2. Chop the meat and the fat emulsion in the bowl chopper.
3. Add the dry ingredients.
4. Chop until the required size is achieved.
5. Stuff into natural casings.
6. Dry for 3 days at 83-80 % relative humidity and 15-17°C temperature.
7. Dry for the rest of the time at 77-80 % relative humidity and 12-14°C temperature.