

# Salami

## Ingredients used

ScanPro™ 1015/F

## Recipe suggestion

A salami is a dry and fermented product, which is typically sliced upon serving. In below recipe suggestion, ScanPro™ 1015/F 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. When using ScanPro™ 1015/F in a dried and fermented sausage, the drying process and the pH-value are not affected.

Ingredients	Standard	Test 1
Pork meat (5 % fat)	37.00	32.00
Beef meat (5 % fat)	25.00	25.00
Pork backfat	34.06	34.06
Nitrite salt (0.6 % nitrite)	2.80	2.80
Sodium ascorbate	0.05	0.05
Dextrose	0.50	0.50
Starter culture	0.05	0.05
Pepper, white	0.30	0.30
Garlic powder	0.10	0.10
Paprika delicatessen	0.14	0.14
ScanPro™ 1015/F	0.00	1.25
Water	0.00	3.75
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

**Production procedure:**

1. Chop the semi-frozen meat in the bowl chopper.
2. Add ScanPro™ 1015/F and water.
3. Add starter culture, dextrose, sodium ascorbate and spices.
4. Add backfat, and cut to desired particle size.
5. Add nitrite salt when approx. 10 rounds are missing.
6. Stuff the minced meat into fibre casings of desired calibre (temp. approx. -2°C).