

# Pepperoni

## Ingredients used

ScanPro™ 1015/F

## Recipe suggestion

Pepperoni is a fermented, smoked and dried sausage. This product is well recommended for pizza topping due to its low cupping during heat treatment.

Ingredients	Amount
Beef meat 80/20	28.38
Pork hearts	10.37
Pork meat 80/20	31.33
Pork meat 50/50	16.83
ScanPro™ 1015/F pre-made gel (1:4)	1.74
Water	6.97
Salt	2.35
Dextrose	0.78
Spices	0.39
Curing salt	0.17
Sodium erythorbate	0.04
EM 25	0.65
<b>Total recipe:</b>	<b>100.00 %</b>

## Production procedure:

1. Mince meat and pork hearts through a kidney plate (20-22 mm).
2. Rehydrate ScanPro™ 1015/F in water (1:4).
3. Mix meat, salt, curing salt and rehydrated ScanPro™ 1015/F in a mincer.
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 %.*