

Salami, beef

Ingredients used

ScanPro™ Beef 1100/F

Recipe suggestion

A beef salami is a dried, fermented and smoked product that can either have a fine or a particulate structure.

Ingredients	Amount
Beef meat (20 % fat)	42.28
Fat	43.00
ScanPro™ Beef 1100/F gel (1:3)	10.00
Starter culture	0.05
Nitrite salt (0.6 % nitrite)	2.00
Salt	1.50
Spices	0.42
Dextrose	0.50
Ascorbate	0.05
Garlic powder	0.10
Pepper, black	0.10
Total recipe:	100.00 %

Production procedure:

Use frozen meat, which has been in refrigerated storage for 24 hours, whereas the fat must be taken directly from the freezer.

The ScanPro™ Beef 1100/F is used in a 1:3 gel prepared the day before production.

1. Dissolve starter culture in a little bit of salt water.
2. Chop the frozen meat (approx. -3°C) and the pre-made ScanPro™ Beef 1100/F gel in the bowl chopper.
3. Add the dissolved culture, and mix.
4. Add and mix spices and ascorbate.
5. Add salt and fat, and chop to the desired particle size.

The meat batter temperature should be between -3°C and +3°C. At a higher temperature, the risk exists that the salami will become sticky and smear during filling, thereby causing problems in the drying procedure.

Stuffing

The meat is stuffed into 55 mm fibre casings.