



Recipe no. 11020 103

Description

Holstein Salami

BESSAVIT® Salami



Principle parameters

2.211.05 – Salami

BEFFE (connective-tissue-protein-free meat protein) – min. 12,00/calculated 13,53

BEFFE in FE (BEFFE in meat protein) – min. 80,00/calculated 86,05

Loss in weight of approx. 15% has to be taken into account

Category

Raw sausage

Materials	Spices
20,0 kg R III beef, lean meat, light	10g/kg #M52227 BESSAVIT® Holstein Salami...
50,0 kg S II pork, lean meat	0,6g/kg #M8920 BESSASTART® starter cultures 15x3...
30,0 kg S VIII back fat/bacon	30 pcs #M8786 BESSAVIT® NET net sausage casings red and white
	28g/kg nitrite curing salt

Production recommendation

1. Freeze the beef, the pork, and the bacon (except of 10 kg of R III). Cool the 10 kg of R III and cut it (5 mm) in the mincing machine on the production day.
2. Let the frozen meat, the spices, and the starter cultures spin for a few rounds, add the bacon and cut it in the mincing machine till a grain size of 3 mm is reached.
3. Add the fresh meat and salt and keep spinning till the wanted grain size is received.
4. Fill, mature and smoke according to the BESSAVIT® process.

The maturing time takes approx. 21 days till the product will be eatable.

Adapt the final graining to the local demand.

Casings

BESSAVIT® NET net sausage casings red/white calibre 90

