



BESSAVIT® maturing process

Maturing programme calibre 90

Time in hours	Temperature in °C	Relative humidity in %	Smoking	Movement of the air
7h	26	45	-	Slow
23h	26	94	-	Slow
24h	24	93	-	Slow
18h	22	92	-	Slow
20-25 min.	22-24	None	None	Slow
20-25 min.*	20-22	-	+smoking	Slow
24h	22	90	-	Slow
24h	20	88	-	Slow
10-72h	18	86	-	Slow
0,5-1	18	-	+smoking	Slow
96	18	83	-	Slow
96	18	80	-	Slow
-	16	78	-	Slow

Only begin smoking of naturally matured salami on the third day (Saturday) after the production.

Despite this, it's important to watch the product exactly. Take good care that the temperature doesn't get less than 22 °C before the pH-value has reached 5,2 (**before the salami gets a strong red and gets hard**). Before this moment you also shouldn't smoke the product because in this case a dry surface or smoking surface is often the effect.

Of course the product can be taken out of the maturing chamber earlier. But the salami shouldn't be exposed to cold or draught.

Take care of that till the product will be dried.

Then the ready salami can be stored at 12 °C with a humidity of about 78%.





Food Service

Furthermore, it shouldn't be deviated too much from the general rule for setting the humidity because otherwise the wanted drying can't be reached without getting a dry surface of the product ($aw \times 100 - 5 = \text{relative humidity in \%}$).

After-ripening in a storing room at approx. 12°C with a bit of humidity.

Colder temperatures make the drying and the getting hard slower.

