

MEDITERRANEAN SNACK SALAMI**I. CHARACTERISTIC**

Fermented small-calibre sausage with characteristic Salami-flavour and Mediterranean herbs

II. MATERIAL REQUIRED FOR 10 KG BATCH**1. MEAT**

Pork 90VL, -18C	3.9 kg = 39 %
Pork 95 VL, minced 3mm +/- 0C	3.9 kg = 39 %
Pork 50VL, -18C	2.2 kg = 22 %
	10.0 kg = 100%

2. SEASONING

		<u>per kg meat</u>	<u>for 10 kg batch</u>	<u>%</u>
CMT Continental Curing Salt	4061	24 g	240 g	2.4
Beckspice Mediteranean	54.0607100	20 g	200 g	2.0
Microstart BE25mild	70.9871185	0.2 g	2 g	

3. CASING

Natural sheep casings cal 22-24

III. PREPARATION

1. Chill meat to above temperatures,
2. Dissolve starter culture in little cold water. This helps an even distribution of the culture.

IV. PROCESSING

1. Mince pork 95VL through 3mm plate.
2. Chop frozen pork to approx. 4 mm particle size and add minced pork.
3. Add curing salt, starter culture and spice blend and mix well.
4. Fill into sheep casings and link to approx. 80 gr
5. Maturation:
 - 5.1 Let sausages rest on rock for 5h
 - 5.2 Reddening 16h 24C 96% rh
 - 5.3 Drying 2h 24C Flaps open
 - 5.4 Drying 12h 22C 84% rh
 - 5.5 Drying 12h 20C 80% rh
 - 5.6 Drying 12h 18C 76%rh
 - 5.7 Drying 12h 16C 72%rh

The above recipe and processing information is accurate to the best of our knowledge. Yet no responsibility or liability can be accepted for any eventual product failure.