

**SMITHFIELD'S SNACK SALAMI****I. CHARACTERISTIC**

Fermented small-calibre sausage with characteristic Salami-flavour. Popular on the Continent as a sausage snack. Easy to make with a very fast acting starter culture and an ideal product to gain first experience with the technology of raw fermentation and self stabilisation of meat products.

**II. MATERIAL REQUIRED FOR 50 KG BATCH****1. MEAT**

Pork 95VL, 0C		15.0 kg = 30%
Pork 70VL, -4C		20.0 kg = 40%
Pork 50VL, -4C		<u>15.0 kg = 30%</u>
		50.0 kg = 100%

**2. SEASONING**

		<u>per kg meat</u>	<u>for 50 kg batch</u>	<u>%</u>
CMT Continental Curing Salt	4061	24 g	1.200 g	2.4
Rohwusal Salami Optimal	53.3360000	10 g	500 g	1.0
Microstart BE25 mild	70.9871185		12.5 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. Add pork 70VL and belly 50VL, seasoning and starter-culture and mix thoroughly.
3. Add curing salt and again mix well.
4. Mince everything through 5mm plate and again mix by hand.
5. Fill immediately into casing and link to 60-80 g (approx. 3 oz).
6. The sausages are now reddened ("dried") for 8 hours at 24-26C and 86-88% rel. humidity.  
It is important, that these values are strictly observed.
7. After the reddening phase (ideally over night), the surface of the sausages is dried at 26-30C and ideally high air circulation.
8. After the drying phase the sausages are smoked at 28C and 80% rel humidity for approx. 60-90 min.
9. The total weight loss through drying should be approx. 10%.

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.