



Beef Salami -Fast Ripening-

INGREDIENTS:

40 kg	Beef	R II
30 kg	Beef	R IV
30 kg	Beef fat	R VI
2.8 kg	Nitrite curing salt	
1.5 kg	Raw Sausage "Extra Class with coarse pepper CL/AF	Art. No. 606000
0.5 kg	Bactoferment 61 CL/AF	Art. No. 470200

PROCESSING:

Cut R II, R IV and R VI into fist-sized pieces and freeze. Pre-mix dry nitrite curing salt, Raw sausage „Extra Class“ with coarse pepper CL/AF and Baktoferment 61 CL/AF. Mix the frozen material with the spice mixture and mince to a grain size of 5 mm. Mix the minced mass to a light consistency and fill immediately into natural casings cal. 43/46 mm or fibre casings cal. 60 mm. Then ripen according to the Nubassa ripening plan for fast ripening with GdL.

ATTENTION:

Goods produced with GDL must be filled immediately!

NON-BINDING DECLARATION RECOMMENDATION:

Beef, beef fat, nitrite curing salt, acidifier: E575; spices, dextrose, sugar, antioxidant: E301; spice extracts

Recipe ID: 1094

* All compound foods and ingredients used must be labelled with those of the respective manufacturer in addition to our information.

Taste • Tradition • Technology

This recipe has been developed in all conscience, but as the implementation is out of our influence, we can't give guarantees.

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