



NON-BINDING DECLARATION RECOMMENDATION:

Pork, beef, bacon, nitrite curing salt (table salt, preservative: E250), spices (0.2 % pepper), dextrose, glucose syrup, sugar, antioxidant: E301; spice extracts (0.35 % pepper extract)

Pepper Salami -Shortened Natural Ripening Process- AF

INGREDIENTS:

45 kg	Pork	S II
20 kg	Beef	R II
20 kg	Back/neck fat	S VII
15 kg	Pork belly	S IV
2.8 kg	Nitrite curing salt	
0.6 kg	Universal-Raw Sausage Natural without coarse pepper CL/AF	Art. No. 653010
0.2 kg	Pepper black, broken	Art. No. 1570
0.1 kg	Garlic Liquid CL/AF	Art. No. 552000
0.03 kg	Nuba-Roh-Pök Ripening Cultures CL/AF	Art. No. 471000

PROCESSING:

Cut S VII into small pieces, cut R II and S IV into fist-sized pieces and freeze until firm. Cut S II into fist-sized pieces, freeze and defrost again. Cutter the R II to 8 mm grain size with Universal-Raw Sausage Natural without coarse pepper CL/AF, Pepper black, broken and Nuba-Roh-Pök Ripening Cultures CL/AF. Then work in the thawed S II for a few rounds. Add frozen S VII and S IV and cutter to the desired grain size. Sprinkle in the nitrite curing salt and flavour with Garlic Liquid CL/AF. Immediately fill the mixture into raw sausage casings and ripen according to the Nubassa ripening plan for shortened natural ripening.

Recipe ID: 2012

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