



Game Salami -Natural Ripening- AF

INGREDIENTS:

60 kg	Game meat (venison, deer, etc.)	
40 kg	Pork belly, lean	S IV
2.8 kg	Nitrite curing salt	
1 kg	Game Bratwurst	Art. No. 214085
0.1 kg	Nuba Fine Red Super CL/AF	Art. No. 409000
0.05 kg	Bactoferment 61 CL/AF	Art. No. 470200

NON-BINDING DECLARATION RECOMMENDATION:

Game meat (58 %), pork (38 %), nitrite curing salt, spices, dextrose, antioxidants: E300, E301, E330; sugar

PROCESSING:

Cut the game meat and S IV into pieces suitable for mincing and chill well, freeze lightly if necessary. Then pre-mix dry nitrite curing salt, Game Bratwurst CL/AF, Nuba-Feinrot Super CL/AF and Bactoferment 61 CL/AF and mix with the meat. Immediately mince the seasoned meat material to 3 mm and mix again to lightly bind. Then fill into salami casings and cure and dry according to the Nubassa ripening plan for natural ripening.

Recipe ID: 2675

* 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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