



Salami Raw Sausage Premium

-Shortened Natural Ripening-

INGREDIENTS:

50 kg	Pork, lean, roughly trimmed	S II
25 kg	Beef, lean	R II
25 kg	Neck/back fat	S VII
2.8 kg	Nitrite curing salt	
1.1 kg	Raw Sausage Premium CL	Art. No. 653050
0.03 kg	Nuba-Roh-Pök Ripening Cultures CL/AF	Art. No. 471000

NON-BINDING DECLARATION RECOMMENDATION:

Pork (48 %), beef (24 %), fat, nitrite curing salt (table salt, preservative: E250), dextrose, spices (contain CELERY), spice extracts, seasoning, antioxidant: E301; flavour, smoke, sugar

PROCESSING:

Cut S VII into pieces and freeze. Then cut R II and S II into coarse pieces, freeze and mince to 3 mm. Then place R II and S II, frozen to a cutter, and pre-mix with Nuba-Roh-Pök Ripening Cultures CL/AF for a few rounds. At the same time, pre-mix dry and sprinkle nitrite curing salt and Raw Sausage Premium CL. Finally, add hard-frozen S VII and cutter to the desired grain size. Immediately fill the salami mixture into appropriate casings and ripen according to the Nubassa ripening plan for shortened natural ripening.

Recipe ID: 368

* 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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