French raw fermented dried sausage

Typical recipe

**INGOING MEATS**
- Sow and pork lean meat ........750
- Derinded backfat .................. 250

**OTHER INGREDIENTS/ADDITIVES**
- salt ..................................................28
- potassium nitrate ..................... 0.3
- Carbohydrates ..................... 15
- Fresh garlic ..................... 4
- Wine ................................................. 5
- Starter cultures quantum satis
- Surface starter cultures quantum satis
- Casing (various types)

Fresh stuffed weight ca 1100 to final dried product weight ca 750

Suggested mode of use

**READY TO EAT**

Typical shelf life

**RAW FERMENTED SAUSAGE TO BE SLICED, RETAILED OVER DELICATESSEN COUNTER AND SOLD TO CATERING**
- 60 d at room temperature before servicing ................................................................. ideally 15-18°C

**RAW FERMENTED SAUSAGE CONSUMER PACK**
- Under hygienic OPP packaging ................................................................. 90d at ambient temperature/ideally 15-18°C

**SLICED RAW FERMENTED SAUSAGE CONSUMER PACK**
- Under protective/modified atmosphere ................................................................. 60d at +8°C

Process flow sheet

- **meat ingredients MINCED at lower temperature (-2°C/0°C) to evenly coarsed comminution**
- Specific technological and microbiological quality requirements
- **BLENDING minced meats with other ingredients**
- **STUFFING batter in casing with vacuum hopper**
- **RIPENING**
  - climatic chamber (temperature, relative humidity)
  - ripening (48 to 72 hours)
  - drying (3 to 4 weeks)
  - eventually smoking
  - eventually ageing
- **FINAL PRODUCT SURFACE PREPARATION PACKAGING**

Performance standards

This (IFIP) information sheet aims at giving overall recipe, process, packaging and product characteristics. Data shown are not comprehensive and may be subject to variation. Any copies should include the present disclaimer.