

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



11/15/07

CICT infocharcuteries

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

Regulation (EC)N° 178/2002: art 18: traceability and art 14: Product safety requirement

French consumer code: art L221.1: Food businessoperator liable to product safety for foreseen as well reasonably predictable use.

Process validation and verification + Product quality monitoring

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



FINAL PRODUCT SURFACE PREPARATION PACKAGING

RIPENING

- climatic chamber (temperature, relative humidity)
- ripening (48 to 72 hours)
- drying (3 to 4 weeks)
- eventually smoking
- eventually ageing



Performance standards