

Frankfurter sausage



Recipe Suggestion

Palsgaard[®] 3307

Product: Frankfurter sausage.

Recipe:

	%
Palsgaard [®] 3307	0.25
Beef III (18-20 % fat)	10.20
Pork II (10-12 % fat)	38.80
Backfat pork	22.00
Ice water	23.30
Nitrite curing salt	1.65
Dextrose	0.20
Ascorbic acid	0.05
Tri-polyphosphate	0.20
Soy protein isolate	1.85
Potato starch	1.00
Frankfurter sausage season.	0.50
	100.00

Procedure:

- * Minced (5mm.) Beef and pork meat is added to bowl chopper and chopped for five revolutions at low speed.
- * Dry matter is added to the meat in the bowl chopper and chopped for further five revolutions at low speed.
- * Two thirds of ice water is added and the batter is chopped at high speed to a temperature of app. 5°C
- * Minced (5mm.) backfat and potato starch is added to bowl chopper together with remaining ice water and chopped to a final temperature of 13°C (complete chopping time is 4-5 minutes).
- * The sausages are stuffed in natural casings, then dried at 60-65°C, low RH for 15-20 minutes.
- * The sausages are smoked for 60 minutes at 65°C, RH 40-60%.
- * The sausages are dried for 2-3 minutes at 60-65°C to fix the smoke colour.
- * Cooking of the sausages in either steam or hot water bath (80°C) to a core temperature of 75°C.
- * Shower the sausages for 15-20 minutes in cold water, and put them in cooling room at 5°C.

Identification: Sausage Frankfurter 3307 (00330701-EU-E-RS)_602

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