

Schinkenplockwurst, Recipe No. 1

Product Description: coarse granulation, in natural or synthetic casings, caliber 70-90 mm, smoked.

RECIPE

Meat Material	kg	%
C. II A**	3.0	30
P. III*	3.0	30
P. I	4.0	40
Total	10	

Ingredients	g/kg	Total
Curing Salt	28	280
Seasoning Blend for <i>Schinkenplockwurst</i>		
MSG	0.5	5
Garlic Powder	0.3	3
Sugar Mixture	5	50
Starter Cultures		

* slightly frozen

** deep-frozen

ANALYSIS VALUES in %

Production Loss	20%	30%	
Fat	16.5	18.9	
Water	54.8	48.3	
Ash	4.6	5.3	
Total Protein	23.1	26.4	
Connective Tissue			
Protein	1.7	2.0	
MPFCTP	21.4	24.4	
MPFCTP in MP	92.5	92.5	
Fat : MP	0.7:1	0.7:1	
Water : MP	2.4:1	1.8:1	
Calorific Values	kcal	248	284
100g	KJ	1037	1187

MANUFACTURING

Preparations

1. Deep-freeze C. II A
2. Slightly freeze P. III
3. Cut P. I in pieces suitable for grinding

Completion

Cutting Procedure

1. Cut C. II to 0.5 mm.
Add starter cultures
2. Add P. III, spices and ingredients to cutter machine,
5 rounds slow, 5 rounds fast.
3. Mix in P. I and curing salt.
4. Grind the whole mixture 13 mm.

Remark:

Pre-cut P. III to the desired final granulation before grinding

Continuation treatment: see Raw Sausage Fermentation and Smoking Programs, Section No. 12.3

Schinkenplockwurst, Recipe No. 2

Product Description: coarse granulation, in natural or synthetic casings, caliber 70-90 mm, smoked.

RECIPE

Meat Material	kg	%
C. II A**	2.5	25
F. III** backfat	1.5	15
P. I	6.0	60
Total	10	

Ingredients	g/kg	Total
Curing Salt	28	280
Seasoning Blend for <i>Schinkenplockwurst</i>		
MSG	0.5	5
Garlic Powder	0.3	3
Sugar Mixture	5	50
Starter Cultures		

** deep-frozen

ANALYSIS VALUES in %

Production Loss	20%	30%	
Fat	23.6	27.0	
Water	49.3	42.0	
Ash	4.5	5.1	
Total Protein	21.8	24.9	
Connective Tissue			
Protein	1.7	1.9	
MPFCTP	20.1	23.0	
MPFCTP in MP	92.2	92.2	
Fat : MP	1.1:1	1.1:1	
Water : MP	2.3:1	1.7:1	
Calorific Values	kcal	308	353
100g	KJ	1287	1476

MANUFACTURING

Preparations

1. Deep-freeze C. II A and backfat
2. Cut P. I in pieces suitable for grinding

Completion

Cutting Procedure

1. Cut C. II to 0.5 mm.
Add starter cultures
2. Add backfat, spices and ingredients to cutter machine,
5 rounds slow, 5 rounds fast.
3. Mix in P. I and curing salt.
4. Grind the whole mixture 13 mm.

Remark:

Pre-cut backfat to the desired final granulation before grinding

Continuation treatment: see Raw Sausage Fermentation and Smoking Programs, Section No. 12.3