



Making the world a tastier place

Artisan Fermented Charcuteries

COOKBOOK

FERMENTED PRODUCTS

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To be the leader in technical assistance for artisans in food-related occupations. Provide products, equipment, services, and technical assistance that meet the needs of all our customers.

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FABRICATION PROCESS

- Run the meat and the fat through the grinder at the desired grinder plate.
- Add the dry ingredients.
- Mix until homogenization and complete binding.
- Add the lactic cultures diluted in a little water beforehand.
- Mix.
- Stuff the desired casings.

FERMENTATION

Fermentation parameters:

- Duration 18 to 48 hours, until a $\text{pH} \leq 5.3$ is obtained
- Room temperature 20 to 28°C (68 to 82°F)
- Relative humidity 90 to 95% of humidity

RECIPES FOR FERMENTED DRIED PRODUCTS

Fermented Dried Sausage 2A2H021

	Complete recipe (kg)	Recipe for 1 kg of meat
70% lean meat	36.29	Add
Lactic cultures	Follow manufacturer's recommendations	Follow manufacturer's recommendations
Seasoned binder 2A2H021 <ul style="list-style-type: none"> • Nitrite/nitrate mix • Seasoning • spices, seasoning 	0.073 2.00 To taste	0.002 kg 0.055 kg To taste
TOTAL	38.37	Before dividing, mix the binder thoroughly.

Variation:

1. Preparation (see "Fabrication Process" section)
2. Fermentation (see "Fermentation" section)
3. Drying
 - 30 to 60 days (depending on size) until $A_w \pm 0.9$
 - 10 to 15°C (50 to 59°F)
 - 65 to 75% of relative humidity
4. Clean to remove mold.

These recipes are submitted for guideline purposes only. The authors assume no responsibility for their outcome. It is highly suggested to refer at all time to the label on the seasonings bag.

Jerky (2A5I005)

	For 1kg of meat	
¼ inch strips of beef		
Brine 64	3 g	
Beef jerky unit 2A5I005	30 g	
Process: <ol style="list-style-type: none"> 1. Evenly coat the meat with the dry ingredients. 2. Let rest at least 8 hours in the refrigerator. 3. Arrange the strips on a cooking grill so they do not touch each other. 4. Cook at 70°C (160°F) for about 90 minutes and then evaluate the texture of the strips. 5. Cool and let dry 24 hours in the refrigerator. 6. Store under vacuum, the strips will find flexibility. 7. Refrigerate. 		

RECIPES FOR FERMENTED COOKED PRODUCTS

Fermented Cooked Pepperoni (2A8D038)

	Complete recipe (kg)	Recipe for 1 kg of meat
70% lean meat	22.68	Add
Lactic cultures	Follow manufacturer's recommendations	Follow manufacturer's recommendations
Ice water	5.00	0.220
Seasoned binder 2A8D038 <ul style="list-style-type: none"> • 6.4% curing salt • Seasoning 	0.088 1.912	0.003 0.084
TOTAL	29.68	Before dividing, mix the binder thoroughly.

Variation:

1. Preparation (see "Fabrication Process" section)
2. Fermentation (see "Fermentation" section)
3. Cook according to usual method.

Time		Water Temperature
Step 1:	60 minutes	60°C (140°F)
Step 2:	90 minutes	70°C (158°F)
Step 3:	Remaining time	80°C (176°F)

Cook until a core temperature of 68°C (154°F) is reached.

RECIPES FOR FERMENTED SEMI-DRIED PRODUCTS

American Pepperoni (7I017)

	Complete recipe (kg)	Recipe for 1 kg of meat
70% lean pork	22.68	Add
Lactic cultures	Follow manufacturer's recommendations	Follow manufacturer's recommendations
Seasoned binder 7I017 <ul style="list-style-type: none"> • 6.4% curing salt • Seasoning 	0.056 0.874	2.5 g 38 g
TOTAL	23.61	Before dividing, mix the binder thoroughly.
Variation: <ol style="list-style-type: none"> 1. Preparation (see "Fabrication Process" section) 2. Fermentation (see "Fermentation" section) 3. Cooking <ul style="list-style-type: none"> 1 hour = 48°C (118°F) 1 hour = 56°C (133°F) 2 to 3 hours = 65 °C (149 °F) until the internal temperature reaches 63°C (145°F) 4. Drying <ul style="list-style-type: none"> 30 to 60 days (depending on size) until Aw +/- 0.9 10 to 15°C (50 to 59°F) 65 to 75 % of relative humidity 		

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Chipotle Fire Semi-Dried Salami

	Complete recipe (kg)	Recipe for 1 kg of meat
70% lean pork	22.68	Add
Lactic cultures	Follow manufacturer's recommendations	Follow manufacturer's recommendations
Seasoned binder 2A8D037 <ul style="list-style-type: none"> • 6.4% curing salt • Seasoning 	0.074 1.106	3.2 g 49 g
TOTAL	23.83	Before dividing, mix the binder thoroughly.
Variation: <ol style="list-style-type: none"> 1. Preparation (see "Fabrication Process" section) 2. Fermentation (see "Fermentation" section) 3. Cooking <ul style="list-style-type: none"> 1 hour = 48 °C (118 °F) 1 hour = 56°C (133 °F) 2 to 3 hours =65 °C (149 °F) until the internal temperature reaches 63°C (145°F) 4. Drying <ul style="list-style-type: none"> 30 to 60 days (depending on size) until Aw +/- 0.9 10 to 15°C (50 to 59°F) 65 to 75 % of relative humidity 		

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TECHNICAL INFORMATION

Potential of Hydrogen (pH)

- The abbreviation of potential of hydrogen is "pH". It measures the acidity of a product, just as Celsius degrees measure the temperature of a product.
- The pH can be between 0 and 14. In a neutral environment, the pH is 7. As the pH lowers under this value, the environment becomes more and more acidic. On the opposite, if the pH increases over 7, the environment becomes more alkaline.
- Examples of pH in different environments:
 - Alkaline
14.0 Sodium hydroxyde; 8.3 Sea water; 8.2 Baking soda
 - Neutral
7.4 Human blood; 7.0 (neutral) Distilled water
 - Acidic
6.6 Milk, fresh meat; 5.6 Drinking water; 5.0 Carrots, dried sausages;
4.2 Tomatoes; 3.0 Apples; 2.2 Vinegar; 2.0 Lemon juice;
1.0 Hydrochloric acid

Water Activity (Aw)

- Water plays an important role in the development of microorganisms. In charcuterie products, water can be present in two forms:
 - Water can be used by osmotic forces or for the absorption of some constituents, and it is therefore not available.
 - When water is available, it can develop microorganisms.
- Water activity (Aw) measures the availability of water for microorganisms.
- Water activity is expressed by a value between 0 and 1. It should not be confused with humidity or with moisture on a fat-free basis.
- A water activity of 1 means that all the water is available for the microorganisms.



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