

BEEF JERKY

(Whole Muscle)

Use curing mix @ 3% of meat weight

Ingredients for Curing Mix:

Salt	65%
Sugar	23.5%
Curing Salt(6.25%NO ₂)	5%
Black pepper	3.4%
Allspice	0.5%
Red Pepper	1.6%
Garlic Powder	1.0%

Procedure:

- 1) Temper whole muscle Choice beef inside rounds.
- 2) Slice (Bizerba Slicer setting 4)
- 3) Vacuum tumble with spice mix 10 minutes @ 6 rpm.
- 4) Hold overnight.
- 5) Lay-out on racks.
- 6) Cook.
- 7) Chill.
- 8) Package.

Cook Schedule:

TIME	DRY	WET
30 min.	54°C	0°F
20 min.	54°C	atomize 15 min./dwell 5 min. or 20 min
30 min.	54°C	40°C or 44% RH
30 min	54°C	46°C or 65% RH