

RED ARROW

Smoke • Grill • Browning

Salmon Sausage

Basic emulsion 70 %

Coarse inlay 30% (trimmings of smoked salmons)

Total 100%

Basic emulsion 70kg

%	Kg	Material
50%	35,000 kg	Fish filet, (raw, uncooked, cooled at - 2°C)
32%	22,400 kg	Milk (15kg of the milk should be frozen at approx. -5°C), rest should be well cooled at approx. 2°C
3%	2,100 kg	Vegetable oil
10%	7,000 kg	Potato- starch
5%	4,200 kg	Soy- isolate
100%	70,000 kg	Total

Additives, Spices

%	gr	Additives:
1,50%	1050gr	common salt
0,30%	210gr	emulsifier (Mono- and Di-glyceride)
0,1%	70gr	Phosphate
0,2%	100gr	white pepper, fine ground

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0,1%	50gr	Mace, powdered
0,3%	150gr	Monosodium-Glutamate
0,05%	25gr	Lemon-Aroma

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Further possible ingredients

- coloring agent,
eg. high concentrated paprika colorant, to give the emulsion/sausage a more intensive color.
- onions,
some people really like to eat fresh onions together with graved samlon
- Chardex H or Chardex M
to give the sausage a nice and round smoke flavor, than the usage of a non smoke able plastic casing would be possible
- nitrite
also the usage of nitrite salt would be possible, to improve the shelf life

Process:

- 1.) Put all ingredients into bowl chopper. Fish trimmings should be well cooled (-2°C) and parts of the Milk should be frozen
- 2.) The final temperature of the emulsion should be 6°C
Just in case the emulsion would be already fine at 4°C, the chopping process could be stopped.
- 3.) Add the coarse parts (30kg), the smokes salmon trimmings equal on the emulsion and cut it a few rounds in a slow speed, just to reach the cornsize.
- 4.) Stuff the emulsion in a smoke able casing (Natural, Collagen, ...) and dip into 20% Enviro 24P solution for 60 sec.
- 5.) Dry the sausage at 60°C till it´s complete dry and cook it at 80°C till core (eg. 75°C) is reached

- 6.) Cool the sausage under the shower and store it at -2°C. If we use a very permeable casing, a second packaging is required.

Remark:

This salmon sausage can be used as a basic material for a Salmon salad:

- 60% diced salmon sausage
- 10% fresh mild yogurt
- 10% mayonnaise, mild
- 20% fresh orange, apple and pineapple
- spices white pepper, salt, dill