

## **NEW PRIMAL® FERMA QUICK RAW SAUSAGE SYSTEM**

**Raw sausage ready to  
serve in two days with  
PRIMAL® FERMA QUICK**



In just two days, you can produce and serve raw sausage firm enough to slice with VAN HEES PRIMAL® FERMA QUICK.

The new product, PRIMAL® FERMA QUICK System, uses two functional additives together with a manufacturing process developed by VAN HEES (patent pending) to ripen raw sausage extremely fast. The process sets various parameters such as  $a_w$  and pH-value. Adding protective cultures ensures long shelf life, while additional spices and flavors give you a raw sausage flavor to your own specifications.

Continual research has gone into this VAN HEES system; a system with exceptional benefits for an excellent final product.

### **PRIMAL® FERMA QUICK 40**

*Art No. 147 254*

*PRIMAL® FERMA QUICK 40 is an additive for producing raw sausage in the FERMA QUICK raw sausage system.*

*Dosage: 40g/kg*

### **PRIMAL® FERMA QUICK GW 35**

*Art No. 107 214*

*PRIMAL® FERMA QUICK GW 35 is a spice compound for producing raw sausage in the FERMA QUICK raw sausage system.*

*Dosage: 35 g/kg*

# PRIMAL® FERMA QUICK

## raw sausage system

### Recipe for PRIMAL® FERMA QUICK

#### Recipe

- 23 % frozen beef, diced
- 43 % frozen pork back fat, diced
- 34 % fresh pork, diced to 3 mm
- 100 %

#### Additives and spices per kg total mass

##### Step 1:

- 40 g PRIMAL® FERMA QUICK 40
- 0,5 g PRIMAL® Protec K 50

##### Step 2:

- 10 g VAN HEES® Meat stabil DF
- 35 g PRIMAL® FERMA QUICK GW 35

##### Step 3:

- 32 g nitrite curing salt
- 12 g PRIMAL® Rapid

### Processing

#### Step 1:

- Place PRIMAL® FERMA QUICK 40 and PRIMAL® Protec K 50 with the frozen beef into the chopper and granulate to 2 mm at high speed.
- Add the frozen pork back fat and run to around 5 mm texture.

#### Step 2:

- Add PRIMAL® FERMA QUICK GW 35 and VAN HEES® Meat stabil DF.
- Finally, chop the pork back fat to final texture.

#### Step 3:

- Add the fresh diced pork, nitrite curing salt and PRIMAL® Rapid in blending mode.
- Blend the mixture until loosely bound.
- Fill into sterile casings within thirty minutes.
- Reddening: Six hours at 28°C, then eight hours at 25°C (each at full humidity).
- Then cool down to below 7°C.

#### NOTE:

Only load the chopper to max 40% of its full capacity.

#### Optional:

Add spices, flavorings and other seasonings as required in Step 2.

### Your raw sausage will have the following properties:

- Manufacturing time: Two days
- Weight loss: 0% (if sterile casings used)
- Storage conditions: Sliced in refrigeration, or in one piece without refrigeration
- Lowest casing costs: PA/PE casing
- Sensory properties: Largely corresponds to ripened raw sausage product; flavor can be modified to specification.

### The raw sausage has the following analysis values:

- pH-value: Ø 4,8-5,0
- a<sub>w</sub>-value: Ø 0,94
- Water: Ø 43%
- Fat: Ø 32%
- Protein: Ø 16%

### Meeting thresholds:

- a<sub>w</sub>-value: Salt and PRIMAL® FERMA QUICK. Special recipes.
- pH-value: using PRIMAL® FERMA QUICK and PRIMAL® rapid
- rH-value: Sterile casing, starter cultures
- Preservative: Sodium nitrite
- Competitive exclusion: PRIMAL® Protec K, Lactobacillus plantarum protective culture
- Storage: Storage temperature under 7°C, sliced; no refrigeration if stored in one piece

### Benefits of PRIMAL® FERMA QUICK

- Low casing costs
- No surface cultures or coatings
- No ripening chamber needed
- No weight loss
- Immediate deliverability
- Safe manufacture
- No ripening agents needed