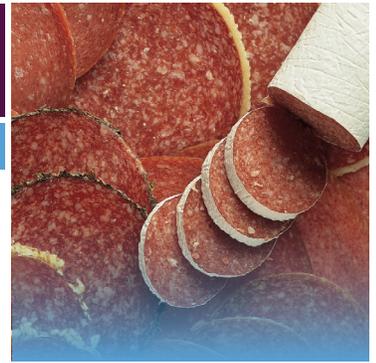


Cotto Salami



INGREDIENTS

	Usage Levels (%)
Cellulose Casings	-
Boneless chuck	51.17
Beef, cheek meat*	21.32
Beef, trimmings*	12.79
Water, cold	5.12
Skimmed milk powder	4.05
Salt	2.56
Cure (see formula below)	2.35
Pepper, black	0.37
Garlic	0.16
Cardamon	0.11
Total	100.00
Cure	100.00
Dextrose	67.15
Sodium nitrate	23.08
Water	7.67
Nitrite of soda	2.10

NUTRITIONAL CONTENT

Per 100g	
Calories	300kcal
Total Fat	21g
Saturated Fat	8g
Trans Fat	0.5g
Cholesterol	70mg
Total Carbohydrates	5g
Dietary Fiber	0g
Sugars	5g
Protein	21g
Calcium	90mg
Magnesium	24mg
Phosphorus	189mg
Potassium	290mg
Sodium	1580mg
Iron	2mg
Vitamin A	7IU
Vitamin C	1mg

PREPARATION

Cure

1. **Combine all ingredients.**
2. **Mix until dissolved.**

Salami

1. **Finely chop garlic and mix with cure.**
2. **Grind chuck through 3.2 mm (0.12") plate and beef through 9.5 mm (0.40") plate.**
3. **Place all meats in mixer. Add salt, cure and water.**
4. **Sprinkle with skimmed milk powder and seasonings. Mix well.**

Cotto Salami

PREPARATION

(continues)

5. **Stuff into cellulose casings.**
6. **Hang in cooler at 3-5°C (37-41°F) for 48 hours.**
7. **Place in smokehouse. Start at 50°C (122°F), gradually raising temperature to 77°C (171°F) at the end of 7 hours.**
8. **Place under hot shower to wash grease off.**
9. **Cool with cold water shower. Keep in sausage room until dry.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.