



# Snack Salami

Formulated with ICL functional ingredients

IMPACTING  
BETTER FOOD™

30% less sodium compared to a conventional snack salami



MEAT, POULTRY, SEAFOOD



**Expert solutions for an exceptional consumer experience.**

## **SALONA® Mineral Salt**

- Low sodium content, minimally processed using sustainable solar energy
- Effective for partial replacement of salt
- Mineral structure includes potassium chloride and magnesium chloride

## **TARI® S 80**

- Ripening compound for fermented sausages in combination with starter cultures
- Controlled pH regulation in connection with starter cultures
- Stable colour
- Reduced white surface

## **TARI® SPICE Snack-Salami**

- Well-balanced, pepper-accentuated spice blend, ideal for thin calibrated snack salami

# Snack Salami

## Preparation Instructions

Place the frozen meat into the bowl-chopper and chop for a few rounds at a slow speed without adding any ingredients. Add TARI® S 80, TARI® SPICE Snack-Salami and the starter cultures and chop until the desired particle size is achieved. Towards the end, add SALONA® Mineral Salt, and the curing salt. The final mixture should have a temperature of -2°C. Fill the mixture immediately into natural, collagen, fibrous casings or moulds and follow the recommended maturing conditions.

RAW MATERIALS	TOTAL %
Pork 90:10, frozen	65,00%
Pork back fat, frozen	20,00%
Pork 90:10, chilled 3mm	15,00%
<b>TOTAL</b>	<b>100,00%</b>

  

INGREDIENTS	g/kg
Nitrite curing salt	20,00
SALONA® Mineral Salt	10,00
TARI® S 80	7,00
TARI® SPICE Snack-Salami	7,00
Starter cultures	0,25

Nutrition Facts	
About 1 Serving Per Container	
<b>Serving size</b>	<b>(100g)</b>
Amount Per Serving	
<b>Calories</b>	<b>455</b>
<b>Total Fat</b> 38g	
Saturated Fat 17g	
Trans Fat 0g	
<b>Cholesterol</b> 0mg	
<b>Sodium</b> 1.2g	
<b>Total Carbohydrate</b> 4g	
Dietary Fiber 1g	
Total Sugars 2g	
Includes 0g Added Sugars	
<b>Protein</b> 24g	

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



## MEAT, POULTRY, SEAFOOD

We can help you meet consumer demand for meat, poultry, and seafood products with our ingredient solutions for texture and taste.

**The future of better food starts here.**

Let's explore the possibilities, together.

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