

Salami

A flavorful cured sausage



Salami is a type of cured sausage that is popular in various cuisines around the world.

- **Typically made from fermented and air-dried meat, usually beef or pork, other meats such as venison or poultry can also be used.**
- **The name "salami" originated from the Italian word "salume," which means salted meat.**



Types



Genoa Salami



Milano Salami



Genoa Salami



Calabrese Salami



Soppressata



Soppressata



Processing

1. Raw Material Preparation

- High-quality meats are selected for production.
- It is cleaned, trimmed, and chilled to just above freezing.

2. Grinding and Mixing

- Chilled meat and fat are ground through various plates for desired texture.
- Seasonings, including salt, spices, herbs, and flavor enhancers, are added and mixed evenly.



3. Curing and Fermentation

- The seasoned mixture is cured in a controlled environment.
- Beneficial bacteria cultures (**lactic acid bacteria**) are added to aid fermentation.

4. Stuffing & shaping

- Cured mixture is stuffed into casings made of natural or synthetic materials.
- Casings are tied at intervals to create individual salami links and links are shaped uniformly.

5. Drying and Aging

- Tied salami links are hung in a controlled environment for air-drying and aging.
- Flavor and texture develop over weeks to months.
- Temperature, humidity, and environmental factors in curing chamber are regularly monitored.

A general guideline for drying temperature in salami production is typically in the range of 50°F to 70°F (10°C to 21°C).

6. Final processing and Packaging

- After removal from curing chamber, the excess mold or debris on casings is brushed off.
- It is finally packaged in airtight wrapping to maintain freshness.