

THE ART OF

SAUSAGE ***PRESERVATION***



Preservation

The art of sausage preservation, also known as **charcuterie**, has been practiced for centuries as a means of preserving meat and enhancing its flavors.

Key steps and techniques involved :

1. Meat selection (*pork, beef, veal, chicken, and a variety of game meats*).
2. Grinding
3. Seasoning (*A combination of salt, herbs, spices, and other seasonings*)
4. Mixing
5. Stuffing (*Animal intestines casing or synthetic casings*)
6. Shaping and tying
7. Curing and drying
8. Cooking (*Eaten raw, cured or cooked*)

Methods

Sausage preservation is a process that involves preserving sausages to extend their shelf life and prevent spoilage.

Refrigeration

- The most common method .
- When stored properly at temperatures below 40°F (4°C), fresh sausages can last for a few days to a week.

Freezing

- It involves placing the sausages in freezer-safe bags or containers and storing them at 0°F (-18°C) or below.
- When properly frozen, sausages can retain their quality for several months.



Curing

- Preserved through the use of **salt and other curing agents**, which reduce the water content and inhibit the growth of bacteria.
- Curing can be accomplished through dry-curing or wet-curing methods.



Drying

- A **traditional preservation method** that involves air-drying sausages to remove moisture.
- The sausages are usually hung in a well-ventilated and controlled environment for several weeks or months.
- This concentrates the flavors without the need for refrigeration.
- **Ex:** Pepperoni and various types of Italian salumi.

