

Fermented Sausage

Fermented sausages are a category of cured sausages that, in addition to utilizing the manufacturing guide in the previous section, are made with additional steps to impart a unique flavor profile. The “tangy” flavor can be achieved with the incorporation of encapsulated citric acid. A.C. Legg’s blends suitable for this category of products include Summer Sausages (Blends 114 and 189), Salami (Blend 186), and Snack Sticks (Blends 116, 157, 158, 188, 205, and 207).

To manufacture a fermented sausage meat product using one bag of seasoning, we recommend the following procedure:

- 25.00 lbs. of pork (75% lean and 25% fat)
 - 2.50 lbs. of water
 - 1 bag of A.C. Legg’s Seasoning
 - 1.00 oz. of tinted curing salt (6.25% sodium nitrite)
 - **Optional:** 3 oz. of encapsulated citric acid
1. Coarse grind the meat through a ½ inch to 1 inch plate.
 2. Mix the water, 1 bag of seasoning, and curing salt into the coarse ground meat block.
 3. Mix for approximately 6 to 8 minutes (until the meat is tacky) and fine grind through a 1/8 inch to 3/16 inch plate.
 4. Add in the encapsulated citric acid after grinding and mix thoroughly.
 5. Stuff into 45 mm fibrous casings for summer sausage or 18 to 24 mm edible casings for snack sticks.
 6. Cook to an internal temperature of 155°F.
 7. Chill to an internal temperature of 40°F and vacuum package.

Tips for Perfection

In addition to the suggested tips in the Fresh Sausage and Cured Sausage section, also consider the following:

- A. Do not grind the encapsulated citric acid. The acid is released at the end of the cooking cycle as the product’s internal temperature approaches 120°F. This prevents breakdown of the product due to a premature low pH.
- B. For snack sticks, use 20% fat.
- C. Snacks sticks are not shelf-stable unless vacuum packaged and meet one of the following three requirements:
 - pH of 5.2 or under with a water activity of 0.92 or under
 - pH under 5
 - Water activity of 0.90 or under