

# Salami Alpine-Style



NovaTaste - IFFA 2025



# Alpine Mediterranean

## Italian classics in Alpine style

- Tradition and authenticity: European consumers prefer traditional salami in the Alpine-Mediterranean style because it reflects their culinary heritage
- Mediterranean flavor profiles: The Mediterranean flavor remains popular as it is associated with healthy eating habits and offers a variety of aromas
- Future outlook: The demand for Mediterranean-inspired foods is expected to continue growing as consumers seek flavorful and nutritious options



# Salami Alpine-style

## Recipe

### MATERIAL

- 85.00 kg Pork ham meat, lean
- 15.00 kg Pork back fat

### PROCESSING

1. Mince slightly frozen meat and fat to 8 mm
2. Place the mixture along with the ingredients in a cutter or blender
3. Mix the mixture until it becomes slightly cohesive
4. Loosely fill the fibrous casings
5. Warm the salami for 12 hours at 24 °C / 85 % humidity
6. Press into square molds and mature for 3 days at 24 °C / 90 % humidity
7. Unmold the salami, rinse briefly with warm water, hang up and return it to the maturing chamber
8. Dry - lightly smoke
9. Further maturing:
  - 24 hours at 18 °C / 86 - 88 %
  - 24 hours at 16 °C / 82 - 84 %
  - 24 hours at 16 °C / 78 - 82 %
10. Dry - smoke
11. Dry at 14 °C / 72 - 76 % humidity until 28 %
12. Vacuum pack it and mature it for another two weeks at 6 °C

### INGREDIENTS PER KG

- 26.00 g Nitrite curing salt
- 8.00 g Star Fermat Kantwurst/  
Landjäger CDE AF **228928 \***
- 0.25 g BITEC® STARTER B 1 **241080**

### CASINGS

- Unprinted ND 80/50 Fibrous- **513456**  
Casing uncoloured-D

\* Product not in stock; Observe minimum purchase quantity



# Star Fermat Kantwurst/Landjäger GDE AF

## Maturing mixture with spices

### Product details:

**Product description:** Spice preparation

### **Product benefits:**

- full-bodied mixture with paprika, chili and garlic
- typical Austrian fermented sausage seasoning
- to be processed with nitrite curing salt

**Labelling recommendation:** Dextrose, spices, antioxidant: E300 ascorbic acid, spice extracts

**Dosage:** 8 g/kg sausage mass

**Item no.:** 231111 \*

\* Product not in stock; Observe minimum purchase quantity



# BITEC® STARTER B1

## Food cultures

### Product details

**Product description:** Food culture with protective properties

**Composition:** *Staphylococcus carnosus*, *Kocuria salsicia*, *Lactobacillus sakei*

### **Product benefits:**

- protective function against *Listeria monocytogenes*
- slow decrease in pH-value
- strong fermentation aroma
- for spreadable/soft fermented sausage and traditionally ripened, sliceable fermented sausage

**Dosage:** 25 g for 100 kg mass

**Item no.:** 241080, 0.025 kg



# Casing Fibrous-D

A sophisticated solution for your product

## Product details:

**Product description:** Smoke-permeable fibrous-casing

## **Product benefits:**

- high mechanical strength
- good diameter uniformity, optimal meat-cling
- smokeable

**Item no.:** 513456 – Nominal diameter 80 tied to 50 cm (1 bundle = 25 pcs)

558209 – Nominal diameter 80 shirred (1 stick = 25 m)



# NovaTaste Inside

## Flavor

Full-flavored with a Mediterranean aroma

## Food cultures

Controlled maturation with excellent flavor

## Casings

Safe and easy to use



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**NovaTaste**