

SUCUK

SUCCESS MODULE BLOCKS OF PRODUCTON

Traditionally with MildSTART® FB-CA4 starter cultures or
dynamically with FixSTART® FB-CA3



Sucuk - The spicy raw sausage

1. Starter culture MildSTART® FB-CA4

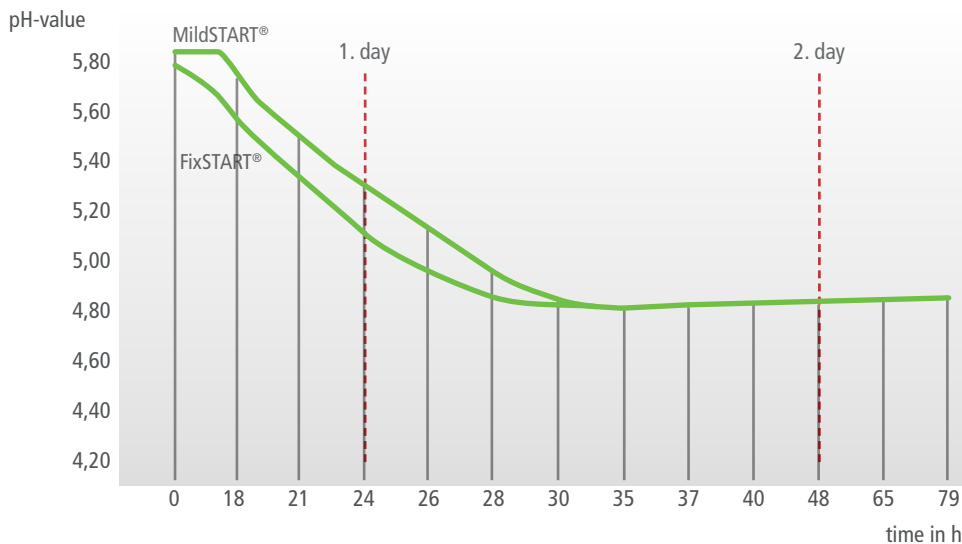
One of the youngest members in our starter culture family is the MildSTART® FB-CA4, a multi-strain culture to build up a dominant competitive flora and to inhibit (displace) the unwanted microorganisms. The MildSTART® FB-CA4 is characterized by high competitive flora combined with nitrate and nitrite activity. The harmonious lactic acid ensures a rapid drop in pH with a floral and mild note. By adding *Pediococcus acidilactici*, which develops antagonistically active metabolites (enzymes), we achieve a positive inhibition of *Listeria monocytogenes*.

M8943 | Dossage: 25 g / 100 kg meat

FixSTART® FB-CA3

The name says it all. The FixSTART® FB-CA3 achieves a rapid drop in pH. This starter culture also builds up a dominant competitive flora and inhibits (displacement) unwanted microorganisms and germs. By adding *Pediococcus acidilactici*, which develops antagonistically active metabolites (enzymes), we achieve a positive inhibition of *Listeria monocytogenes*. For a quick Sucuk application and high product safety.

M8948 | Dossage: 25 g /100 kg meat



- very good color expression 
- particularly mild aroma 
- particularly competitive against competitive flora 
- very good reduction of the remaining nitrite content 
- highest product safety and quality 
- higher activity at medium temperatures 
- very high ripening speed 

Unique

Our starter cultures are based on a complex hurdle concept that is aimed at inhibiting unwanted microorganisms.



Recipe

Sucuk

Ingredients:

- 50 % beef meat (70% lean / 30% fat)
- 35 % beef rag 50 % fat
- 15 % lamb or beef meat, lean
- 2,6 % nitrite curing salt
- 1,7 % M52552 Sucuk special-preparation with seasoning
- 0,025 % M8943 MildSTART® FB-CA4 or for a quick version M8948 FixSTART® FB-CA3
- 0,6 % M7360 Kristallut

Recommendation of production:

1. Place the well-chilled meat (-2.0 ° C) in the cutter and cut at a slow knife speed.
2. Add the starter culture (pre-dissolved) and the spices.
3. Cut to the desired grain size and add nitrite curing salt.
4. Cut a few more rounds until a light bond is made. Fill into the desired caliber. The use of fiber casings is necessary.

2. Seasoning



Sucuk special-preparation with seasoning

Harmonious, powerful blend of spices for an authentic sucuk taste with the typical cumin note.

M52552 | Dosage: 17 g/kg



3. Fermentation The course of maturity

hh:mm	steps	fermentation temperature	core temperature	humidity	airspeed
24:00	fermentation per starter culture	25-36°C		96%	
*****	thermal process	60°C	54°C		20%
*****	maturation / drying	16°C		82%	20%

***** until the desired parameters are reached

Production and Know How in-house

The MOGUNTIA FOOD GROUP has more than 20 years of experience in development, production and the distribution of starter cultures.

Everything from a single source: Our spices, additives and ripening compounds are perfectly matched to our starter cultures. This is something very special on the market and can only be guaranteed by a few other companies. Our technical equipment enables a high degree of flexibility in the fermentation of small and large production units.

All products are tested in our own laboratory in Switzerland and by the independent institute arotop food & environment GmbH during the production process using various quality methods.



Do you want to deploy our starter cultures?

Our team will help you.

Just contact us!

