



PASTRAMI



Pastrami is either a whole muscle beef product or re-structured. As a whole muscle product, Pastrami should be coated with a coriander, pepper, paprika-based decor seasoning, such as PASTRAMI DECOR Art 1884. For re-structured Pastrami, casings are often used for shaping and cooking. In this case, an outside decor seasoning cannot be used unless the casing is peeled off and a gelatine solution is used to allow the decor seasoning to adhere.

Whole muscle Pastrami should be injected for flavour, yield, and tenderising reasons. Re-structured Pastrami however, may be manufactured in the tumbler only

Whole Muscle Pastrami

Material, seasoning and additives needed

De-boned and well-trimmed beef breast, free of fat and tissues.
Alternatively, use silverside beef muscle. Best meat temperature is between 2°C and 4°C

Brine (7% salt concentration)

68 litres/Kg Water
20 Kg Ice
7 Kg Nitrite curing salt (or salt and cure)
5 Kg **PASTRAMI LIQUID Art 1883**, includes flavour, phosphate for yield increase of approx 10%, and ascorbic acid (Vitamin C) for colour development and colour stabilization

100 Kg Pumping brine

20 – 25g **PASTRAMI DECOR Art 1884**, calculated per Kg of finished Pastrami

Example:

For 100 Kg of finished Pastrami, prepare 2.5 Kg of **PASTRAMI DECOR**

Processing (2 days in total)

1. Manufacture the brine by adding a) the water, b) the nitrite curing salt (or salt and cure), c) the ice, d) **PASTRAMI LIQUID Art 1883**

It is important that each ingredient is added in this sequence and dissolved completely before the next ingredient is added. The brine temperature should be between 0°C and 4°C. At temperatures lower than – 6°C the ice will not dissolve in the water

2. Inject 30% brine (= 30 Kg of brine for each 100 Kg of meat). For best flavour and curing results, inject 3 x 10% rather than 1 x 30%
3. Place the injected meat, together with the remaining brine, into a curing container and allow to develop colour in the cooler for 24 hours
4. The next day, place the meat (without the remaining brine) into the tumbler and tumble for 30 minutes, if possible under little vacuum. This will release the protein on the surface and allow the decor seasoning to adhere without the use of any additives or gelatine
5. Finally, add the calculated amount of **PASTRAMI DECOR Art 1884** into the open tumbler and continue only as long as required to distribute the seasoning evenly on the surface of the Pastrami
6. Cook at 60% relative humidity and 74°C to 76°C until the desired internal temperature of 70°C is reached. Then remove
7. Allow to air-cool for 3 to 4 hours. Do not shower!
8. Allow the Pastrami to cool for at least 12 hours before slicing and packaging

Re-structured Pastrami

Material, seasoning and additives needed

80.0 Kg Lean beef chunks, free of fat and tissue. Best meat temperature is between 2°C and 4°C

16.5 Kg Crushed ice

2.0 Kg Nitrite curing salt (or salt and cure)

1.5 Kg **PASTRAMI LIQUID Art 1883**, includes flavour, phosphate for yield increase of approx 10%, and ascorbic acid (Vitamin C) for colour development and colour stabilization

100.0 Kg Total recipe weight

20 – 25g **PASTRAMI DECOR Art 1884**, calculated per Kg of finished Pastrami

Example:

For 100 Kg of finished Pastrami, prepare 2.5 Kg of **PASTRAMI DECOR**

Processing (1 day)

1. Place all ingredients into the tumbler. If a vacuum tumbler is used, set the volume of vacuum at 0.6 to 0.8 bar (8 to 12 psi)
2. *Tumble for 80 minutes continuously
3. *Discontinue tumbling and place the tumbler with the lid closed into the cooler for 14 hours
4. *Tumble again for 80 minutes continuously

*Alternative to 2 x 80 minutes tumbling (steps 2, 3 and 4): Tumble for 10 minutes, allow to rest for 15 minutes, for a total of 16 hours

5. The final meat temperature after tumbling should never exceed 8°C. If necessary, transfer the entire tumbling process into the cooler
6. Fill into easy peelable fibrous casings of 90 to 120 mm diameter. We recommend 105 mm diameter
7. Place into the cooker/smoking chamber

8. 30 minutes drying:
Dry bulb temperature: 60°C
Wet bulb temperature: 0°C
9. Cooking/baking process:
Dry bulb temperature: 87°C
Wet bulb temperature: 50°C
until internal temperature of 70°C is reached
10. Allow to air-cool for approximately 4 hours at room temperature. Do not shower!
11. Place into the cooler
12. Allow the Pastrami to cool for at least 24 hours
13. Remove fibrous casing. Use brush to coat prepared gelatine (max 40°C) onto the Pastrami. Sprinkle with **PASTRAMI DECOR Art 1884**. Coat once again with gelatine to secure coating. Cool for 4 hours
14. Slice and pack

As an alternative to casings, re-structured Pastrami may be filled into moulds. For best results, use aluminium foil between the mould and meat.

Fully cooked re-structured Pastrami cannot be tumbled again to release the protein on the surface.

As an alternative to exterior decor seasoning, PASTRAMI DECOR Art 1884 can be added at the same time as the meat and other ingredients into the tumbler. Thus the decorative spices are incorporated within the Pastrami, rather than being an external coating

Whilst the following recipes and processing information are both accurate and feasible to the best of our knowledge, Raps GmbH & Co. KG cannot accept any responsibility for product failure or lack of acceptance. We advise you to consult the legal requirements of the food law applicable to country this product is to be marketed in.

RAPS WORLD WIDE GERMANY: Headquarter & Manufacturing - RAPS GmbH & Co. KG - Phone: +49 9221 807 414 - Fax: +49 9221 807 177 - e-mail: export@raps.de - www.raps.de - www.raps-industrieservice.de - **ASIA:** RAPS Pte Ltd - Phone: 65 67 78 86 93 - **AUSTRIA:** RAPS GmbH - Phone: 06219 75 57-0
BELGIUM: RAPS bvba/sprl - Phone: 011 45 65 65 **CZECH REPUBLIC:** RAPS CZ, s.r.o. - Phone: 2 201 96 620 - **ESTONIA:** RAPS Eesti OÜ
Phone: 05 043 142 - **FRANCE:** RAPS Epices S.A.R.L. - Phone: 01.47.12.90.05 **GREAT BRITAIN:** RAPS (UK) LTD - Phone: 01280 705513
NETHERLANDS: RAPS B.V. - Phone: 0499 37 35 25 - **NORWAY:** RAPS Scandinavia AS - Phone: 0232 87900 **RUSSIA:** RAPS SpB
Phone: 007/81 2332 0974 - **SWITZERLAND:** RAPS-DOKO AG - Phone: 071 9 55 99 10

