

## New technology shortens dry-curing

Dr Jacint Arnau



Dr Jacint Arnau from the Institute for Food and Agricultural Research and Technology in Spain presented some new technologies in

speeding up process in the time-consuming production of traditional fermented sausages and dry-cured meats.

Shortened production process would result in cost reduction for the drying facility and labor while reducing some safety concerns such as mould growth and mite infestation.

Dr Arnau sampled a few proposed methods in accelerating the dry-cured meat production such as boning and skinning raw hams prior to curing, trimming and tumbling.

He also said that the salting process could be hastened by using boned hams combined with the curing mixture in a vacuum tumbler.

The process is currently under study to accelerate the stabilization of dry-cured hams treated with potassium lactate and a reduced amount of salt.

A newly revolutionary drying-curing process called Quick-Dry-Slice (QDS) has reduced the most time-consuming step of the traditional drying process to 30 minutes.

“Sausages are fermented to the desired pH and then frozen, sliced and dried in a continuous system that combines both convective and vacuum drying,” he commented.

The new technology has been developed by Metalquimia, Casademont and Monfort Spanish AgroFood Research & Technology Institute.

“The safety of fermented sausages manufactured with QDS system is similar to that of traditionally dried and fermented products and offers less acid flavor than the traditional ones”, he added.

Moreover, the color of the finished products would be more intense in the QDS process and some sensitive colorants do not fade while the flavor is improved.