
The Art Of Making Fermented Sausages

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Fermented Sausages - Cornell University

Fermented Sausages - Are a class of chopped or ground meat products that, as a result of microbial fermentation of a sugar, have reached a pH of 5.3 (although 4.6-5.0 is more typical) and have undergone a drying/aging process to remove 15-25% of the moisture

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fermented pickles NOTE: to sell naturally fermented canned foods (such as sauerkraut and kimchi) in Kansas, proper KDA licensing is required The Missouri Department of Health also requires licensing for selling naturally fermented canned foods If

Basics of Sausage Making - University of Georgia

Fermented Sausages are prepared from chopped or ground meat products that, as a result of microbial fermentation of a sugar, reach to a pH range of 4.6-5.3 (pH of 4.6-5.0 is more typical) and have undergone a drying or aging process to remove 15-25 percent of the moisture

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