

# Procedure for the production of raw sausage with accelerated ripening process

## The innovation

The new procedure presented improves the ripening process of raw sausage by adding folic acid. For this purpose, folic acid is added to the sausage mass in the cutter while ensuring a homogeneous distribution. Folic acid induces a rapid increase in the numbers of microorganisms accompanied by a faster formation of lactic acid and other specific fermentation products. By adding folic acid, starter cultures can be omitted and the ripening process is accelerated. This drastically reduces processing and storage times.

At the same time, sensory qualities with regard to aroma, cutting consistency and colouring are improved, as demonstrated in sensory tests.

In addition to the financial advantages, folic acid is an important nutritional component since, as a B vitamin, it is essential for the formation and division of new cells as well as for DNA synthesis. Moreover, in metabolism folic acid helps lower the blood levels of homocysteine, a blood vessel damaging substance. For years, the German Nutrition Society (DGE) has been drawing attention to folic acid deficiencies in the population arising from a lack of fruit and vegetables in the diet. Salami enriched with folic acid can therefore also reach parts of the population with less healthy nutritional habits and who tend to eat more sausage.

The trend towards health-oriented nutrition in the Western world has a great market potential here.



## Advantages at a glance

- Improved ripening process
- Enhancement of a typical raw sausage aroma
- Faster achievement of cutting consistency and a more homogeneous colouring
- Financial advantages through shortened processing and storage times
- Simplification and improved standardisation of the ripening process
- Less waste production
- Health-promoting effect of folic acid as a powerful sales argument for consumers

## Keywords

- Raw sausage
- Salami
- Ripening process
- Folic acid
- Functional Food

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## Areas of application

- Raw sausage production

## Patent status

The invention is filed internationally and partially granted. It is owned by ZYLUM Beteiligungsgesellschaft mbH & Co. Patente II KG. The application was filed in January 2003.



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