

Leading experts in the technology of mineral salts



Spicy beef snack sticks



Ingredients	% of meat block	% of total formulation
1 Beef Trim	100 %	95.06 %
2 sub4salt® sea salt	1.32 %	1.25 %
3 Salt	1.09 %	1.03 %
4 Dextrose	0.50 %	0.48 %
5 Cultured Celery Juice Powder	0.50 %	0.48 %
6 Black Pepper – Ground	0.43 %	0.41 %
7 Glucono-delta-Lactone F2500	0.40 %	0.38 %
8 Garlic Powder	0.23 %	0.22 %
9 Red Pepper flakes	0.18 %	0.17 %
10 Red Pepper – Ground	0.18 %	0.17 %
11 Mustard – Ground	0.13 %	0.12 %
12 White Pepper – Ground	0.12 %	0.11 %
13 Onion Powder	0.08 %	0.08 %
14 Lactic Acid Starter Culture	0.03 %	0.02 %
15 Ginger – Ground	0.02 %	0.02 %
Total		100 %

Directions

- 1 Add beef trim to the bowl chopper, followed by the grinder
- 2 Combine ground meat with sub4salt® sea salt, spices, and GdL in paddle mixer
- 3 Stuff into natural casings
- 4 Incubate to ferment, then cook and smoke
- 5 Dry to 0.86a_w

Incubation, cooking, smoking and drying parameters may vary depending on cultures, casing diameter and equipment used.

Nutrition Information

	per 100 g finished product	per Serving (30 g / 2 sticks)
Energy	1450 kJ / 348 kcal	433 kJ / 104 kcal
Protein	30.00 g	9.00 g
Carbohydrates	3.00 g	0.60 g
Fibers	1.00 g	0.00 g
Fat	24.00 g	7.00 g
Sodium	1310 mg	390 mg
Salt	2.00 g	0.60 g

Nutrition Claims

25 % less sodium than traditional meat snack sticks

No ascorbates or erythorbates



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Document revised in January 2025 by SALT Minerals GmbH. Original version was issued by Jungbunzlauer International AG. For further inquiries, please contact: info@salt-minerals.com. The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.