

CHEESE GRILLER

Good hygiene practices are of crucial importance throughout the whole procedure as even the best quality meat and spices can be made to look and taste terrible because of poor hygiene and dirty equipment.

Raw Material Selection and Preparation

Meat

- Check that the product is of an acceptable standard; in other words: no slimy layer present on the fresh meat surface, discoloration or any foul odour noted. Frozen meat can be used for processed cooked products. Note: When freezing meat, ensure that the meat is sealed with minimum air (vacuum packed). Do not use meat that has been left open in the freezer. Defrost meat thoroughly before use.
- Check the meat to ensure the meat to fat ratios are correct: If your raw material is too lean or too fatty; then adjust the meat to the correct fat ratio by adding fat or lean meat accordingly. Excessively fatty meat may also be trimmed of excess fat before being used. Additional meat or fat must be of the same animal species as the raw material used. This will ensure consistency.
- Fresh meat to be used within 3 - 5 days.

Casing

- HOG/SHEEP casing - Rinse casing well with potable water. Lay the casing in lukewarm water for 15 to 30 minutes prior to use. This will soften the casing and make it more workable. For storage remove excess water and add a liberal amount of salt before repacking.
- COLLAGEN. Always store in a cool dry area. Ensure the filler nozzle is kept dry when using collagen. Reseal, to ensure it stays dry, after use.

Spices

- Use as per Complete Pack instructions.

Procedure

Step 1: Mincing

- Mince meat through a 4.5mm plate ensuring that mincer knives and plates are sharp and that there is minimal heat generation during mincing.

Step 2: Mixing

- Lean Mince meat, curing salt and complete pack.
- Add 100% of the ice/water mixture. This is to evenly dissolve the salt and spice mixture. Mix on high speed
- Mix until the emulsion has reached 10°C.

Step 3: Mixing SHOW pieces

- Add Fatty SHOW pieces to emulsion. Roughly mix to distribute SHOW pieces evenly.
- Add in cubed Cheddar cheese and distribute evenly. The harder the cheese is, the less likely it is to melt during cooking.
- Do not over mix.

Step 4: Filling

- Place into a vacuum filler or piston filler ensuring that there is as little air as possible in the emulsion.
- It is important to note the speed of the machine as filling speed influences the appearance of the end product (Speed depends on the type of the machinery). Too high a speed, with a small caliber may cause a smearing of the fat. If not filled tightly casing will be wasted and a soft product will result.

Step 5: Cooking, Drying & Smoking

- Hang product on smoke sticks (2 sausages length).
- Place smoke sticks onto trolley and place into smoker cooker.
- Dry, smoke (depended on type of smoker and desired colour) and cook to a core temperature of 72°C.
- Remove product from smoker cooker and shower with cold water to bring temperature below ambient as quickly as possible.
- Place product in chiller overnight and then pack.

Step 6: Packing

- Place desired amount into vacuum bags and seal.
- Final product may be stored at temperatures <+5°C.
- Product may also be frozen below -18°C.

Variations/Optional Extras

Ingredient	Typical Application within the total meat block	Other
Chilies	1 - 3%	
Spices/Herbs	2 - 4%	

Suggested FHG Spices and Casings

Spice	Reference all the various FHG spice packs that can be used for this product	Other (Kosher / Halaal)
818081-K	GM KASEGRILLER 129/36 (15 X 600g)	
803078-K	GM KASEGRILLER (NO MSG) (15X0.6KG)	

Casing Ref No.	Casing Description	Category
850110-C	Tenderplus LBR 19-0-971 OE	Collagen
660048-B	CAN 22 CASINGS	Natural
660038-B	CAN 20 CASINGS	Natural
850124-C	CUTISIN FINE 20	Collagen