

s 2018 0027

The invention relates to the food industry, namely to a process for producing semifinished products of minced mutton and poultry.

The process for producing semi-finished products of minced meat comprises chopping the mutton and poultry meat in a meat grinder with sieve mesh diameter of 2-3 mm, mixing the meat in a mixer with nut grits, edible common salt, sodium bicarbonate, fresh garlic, ground black pepper, ground red pepper, food wheat fibers, hydrated in water in a ratio of 1:5 for 60 min at a water temperature of 20...25°C, and drinking water until a homogeneous mass is obtained, simulating the semi-finished products, packaging and sea-ling.

Claims: 1