

The invention refers to the meat industry, namely to the technology for obtaining of raw smoked sausages by an accelerated maturation process.

The process for production of raw smoked sausage provides for the beef or pork preparation, mincing thereof, mixing of the obtained mass with additives containing ascorbic acid, glucono- δ -lactone, milk homoferment and compositional additive of the type "Super-quick-gold" in a predetermined component ratio, filling with the obtained mixture of the sausage membranes, settling, cold smoking and drying of the sausage. The smoking is carried out during 24...36 hours in a smoke atmosphere with limited access of oxygen, formed from fruit stones smoldering, and the drying is carried out during 5...7 days at a temperature of 10...12°C and a relative air humidity of 75...85%.

The result of the invention consists in improving the gustative qualities and in increasing the ecological purity of the raw smoked sausages.

Claims: 2