

# Fleisch wirtschaft International

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Production: Overview of raw sausage manufacturing

**3 / 2011**

Cooking  
**Automation of  
the thermal process**

Ripening  
**Cultures optimise  
raw cured products**

Convenience  
**Keeping water  
in and fat out**

Research & Development  
**Effect of sorghum  
flour as fat replacer**

Technology

## The influence of water activity in meat



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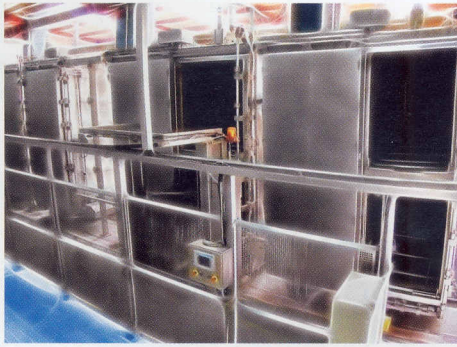
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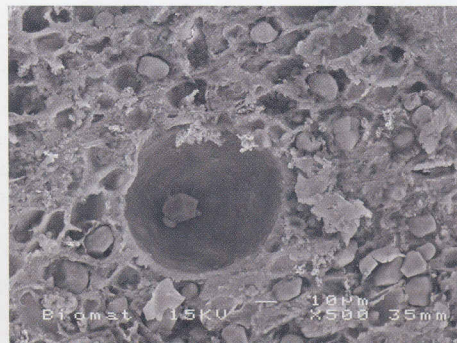
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According to figures of the German Butchers Association, raw sausages like salamis as a sliceable type or spreadable types rank second in the popularity league of sausage varieties.

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