

UNIT - 1

CHARCUTERIE

Topic : Preservation Techniques

Objective : To analyze various Charcuterie Products

GALGOTIAS
UNIVERSITY

Ancient Preserving Techniques

- **Brining** - -salt solution 20% salinity – eg 1 pound(455 gms) of salt in 1 gallon(4 litres) of water – soak or inject---- salt+ sugar+ herbs + spices
- **Salt Curing** ----eg Gravalax—Grave + Lox – covering the meat /product with salt + herbs + spices . Eg Ham
- **Smoking** – woods used hickory, alder, chestnut, juniper , maple
- **Hot smoking** – Food is being cooked - 93 C -121 C
- **Cold smoking** –10-29 C

Curing

- to prevent bacterial contamination
- *Clostridium botulinum* thrives at temperatures as low as 4°C, causing bacterial contamination called botulism
- Curing: preserves food
- Two ways: Dry cure method, Brining or the wet cure method

GALGOTIAS
UNIVERSITY

School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Time required for wet curing or brining

Products	Not injected	Injected
Breast of poultry and game birds	18–20 hours	Not advisable
Whole poultry or duck	22–24 hours	12–14 hours
Pork loin	24–30 hours	20–22 hours
Boneless ham	5–6 days	3–4 days
Ham with bone	20–23 days	6–7 days

Smoking

- imparts flavor and color, inhibits bacterial growth thereby preserving food
- Types of wood: oak, cedar, hickory, cherry; (hard wood is used)
- Two kinds- Cold smoking, hot smoking
- Cold smoking >30 deg C
- Hot smoking- internal meat temp: 65-70 deg C
- Smoking after curing; *pellicle*.

GALGOTIAS
UNIVERSITY

School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

GALGOTIAS
UNIVERSITY