

# Salami Curing Log

<b>Product Name</b>				<b>Recipe Source</b>											
Grey cells are calculated do not enter data in them															
<b>Meat</b>				<b>Casing Type</b>											
Meat		76,50	%	1784	g										
Meat		23,50	%	548	g	<b>Fermentation</b>									
Meat		0,00	%	0	g	<b>Start Date</b>	<b>End Date</b>								
Meat		0,00	%	0	g	<b>Fermentation Period</b>									
Fat		0,00	%	0	g	<b>Temperature</b>	<b>°C</b>								
<b>Total (100)</b>		<b>100,00</b>	%	<b>2332</b>	g	<b>Humidity</b>	<b>%</b>								
<b>Cure Mix</b>															
<b>Cure #2</b>	0,25	%	5,83	g	<b>Cold Smoke Time</b>										
<b>Salt</b>	2,5	%	58,3	g	<b>Drying /Aging</b>										
<b>Toasted Fennel Seed</b>	0,5	%	11,66	g	<b>Start Date</b>										
<b>BP lightly crushed</b>	0,5	%	11,66	g	<b>Temperature</b>		<b>°C</b>								
<b>Garlic Powder</b>	0,1	%	2,332	g	<b>Humidity</b>		<b>%</b>								
<b>Dextrose</b>	0,3	%	6,996	g	<b>Goal Weight Loss</b>										
<b>Red Wine</b>	1	%	23,32	g	<b>Sprayed with Mold</b>		<b>Yes</b> <input type="checkbox"/> <b>No</b> <input type="checkbox"/>								
<b>B-LC-007</b>	0,022	%	0,513	g	<b>Notes</b>										
		%	0	g											
		%	0	g											
		%	0	g											
<b>Weight Log</b>															
<b>S/ weight</b>	<b>550</b>	<b>g</b>	<b>ID</b>	<b>1</b>	<b>S/ weight</b>	<b>550</b>	<b>g</b>	<b>ID</b>	<b>2</b>	<b>S/ weight</b>	<b>550</b>	<b>g</b>	<b>ID</b>	<b>3</b>	<b>S/ weight</b>
<b>Date</b>	<b>Weight</b>	<b>%Lost</b>			<b>Date</b>	<b>Weight</b>	<b>%Lost</b>			<b>Date</b>	<b>Weight</b>	<b>%Lost</b>			<b>Date</b>
	g	100,00	%			g	100,00	%			g	100,00	%		
	g	100,00	%			g	100,00	%			g	100,00	%		
	g	100,00	%			g	100,00	%			g	100,00	%		
	g	100,00	%			g	100,00	%			g	100,00	%		
	g	100,00	%			g	100,00	%			g	100,00	%		





550	g	ID	4
Weight		%Lost	
	g	100,00	%
	g	100,00	%
	g	100,00	%
	g	100,00	%
	g	100,00	%



