

BILTONG PRODUCTION

Biltong is a dried meat snackfood, popular in southern Africa. It is made using the following procedure:

1 Prepare a brine mixture according to the following recipe (for 100kg of fresh meat-brine mixture i.e. 1 week's production).

Salt	3.74kg
Sugar	1.87kg
Potassium nitoate	0.02kg
Biltong spice mixture	0.37kg
Mixed spice	0.21kg
Black pepper	0.10kg
Onion powder	0.03kg
Garlic powder	0.03kg
Ground ginger	0.03kg
Mustard powder	0.03kg
Potassium sorbate	0.20kg

- 2 Select beef from hindquarter and cut into strands along the muscle fibres. Cut across the muscle fibres to produce 2cm pieces. Discard all fat and connective tissue.
- Wash the meat and weigh.
- 4 Rub the brine mixture into 93.4kg meat and leave it to stand for 12 hours.
- 5 Hang the meat in the sun under insect netting.
- 6 Dry until the meat reaches 25% of the original weight.
- 7 Package in polythene or preferably cellulose bags.

Equipment required

Scales (0-10kg) Scales (0-1kg) Knives

Cutting boards

Heat sealer

Plastic or stainless steel buckets

Insect netting

Equipment suppliers

Note: This is a selective list of suppliers and does not imply ITDG endorsement.

Scales Heat sealer

Avery Denison Limited

18-20 Regents Street

Leeds

LS2 7QE

United Kingdom

Gallenkamp Limited

Bishops Meadow Road

Loughborough

Leicestershire

LE11 0RG

United Kingdom

Gempuny Rug. No 871984, England Rug. Charky No 247287 VAT No 241 8184 82

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References and Further Reading

Small-scale Manufacture of Beef Biltong in Botswana, The Botswana Technology Centre, 1987

