

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 nitrate	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.
- 3 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

Avery Denison Limited
18-20 Regents Street
Leeds
LS2 7QE
United Kingdom

Heat sealer

Gallenkamp Limited
Bishops Meadow Road
Loughborough
Leicestershire
LE11 0RG
United Kingdom

References and Further Reading

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

technical brief