

Method for producing semi-smoked sausage products includes preparing minced meat using beef, pork and chicken meat, sodium nitrite and salt, stuffing, molding, settling, searing, boiling, cooling, smoking, drying. Wherein, at the stage of preparing minced meat, sea salt is used as salt. Additionally, defatted pork skin, which is pre-hydrated and ground, chicken fillet, which is pre-ground, side fat, which is pre-ground, soy protein isolate, nutmeg, skim milk powder, a mixture consisting of potassium pyrophosphate, sodium isoascorbate, citric acid, dextrose, salt, black pepper extract, a mixture consisting of milk protein and lactose, a coloring agent consisting of rice flour, hexametaphosphate, carrageenan, dihydroquercetin, water and ice are added. The molding is carried out in the form of sausage-shaped sticks with a length of 16 to 20 cm.