



BILTONG PRODUCTION

Biltong is a dried meat snackfood, common in southern Africa.

Its production is now a popular income-generating activity and new methods of processing are being introduced. Figure 1 shows the meat being hung to dry in a biltong dryer made from a wooden frame with mosquito netting.



Figure 1: Biltong production in Botswana © Keith Machell

It is made using the following procedure:

- 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

- 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.
- Rub the brine mixture into 93.4kg meat and leave it to stand for 12 hours.
- Hang the meat in the sun under insect netting.
- Dry until the meat reaches 25% of the original weight.
- 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

Practical Action, The Schumacher Centre for Technology & Development

Bourton Hall, Bourton-on-Dunsmore, Rugby, Warwickshire CV23 9QZ, UK

Tel: +44 (0)1926 634400 Fax: +44 (0)1926 634401 E-mail: infoserv@practicalaction.org.uk Web: www.practicalaction.org

Intermediate Technology Development Group Ltd Patron HRH - The Prince of Wales, KG, KT, GCB
Company Reg. No 871954, England Reg. Charity No 247257 VAT No 241 5154 92

technical brief

Equipment suppliers

Note: This is a selective list of suppliers and does not imply endorsement by Practical Action.

Scales

Avery Berkel
Foundry Lane
Smethwick
B66 2LP
United Kingdom
Tel: +44 (0) 870 90 34343
Fax: +44 (0) 870 90 50085
E-mail: info@averberkel.com
Website: <http://www.averyberkel.com>

Heat sealer

Alvan Blanch
Chelworth
Malmesbury
SN16 9SG
United Kingdom
Tel: +44 (0)1666 577333
Fax: +44 (0)1666 577339
E-mail: info@alvanblanch.co.uk
Website: <http://www.alvanblanch.co.uk>

Heat sealer

Fisher Scientific UK Ltd
Bishop Meadow Road
Loughborough
LE11 5RG
United Kingdom
Tel: +44 (0) 1509 231166
Fax: +44 (0) 1509 231893
E-mail: info@fisher.co.uk
Website: <http://www.fisher.co.uk>

References and further reading

Production of Biltong Food Chain Journal No 32 May 2003, ITDG

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

technical brief