

Abstract

The invention relates to a process for solidifying the surface of raw sausage emulsion using ultrasound treatment and/or an adhesion-minimizing microstructure on the sonotrode interior surface while it is being transported, with, in the course of a continuous process, a substantial degassing of the raw product first being carried out. Subsequently, there is a direct contacting of the raw product with the surface of one or more ultrasonic sonotrodes, at least one of the ultrasonic sonotrodes being heated. As a result of the treatment, a thin, sealed, shape-stabilizing independent coagulation skin forms on the surface of the raw product. The ultrasonic energy is in the low frequency range, but has a high vibrational amplitude.