

A method includes preparation of raw material - beef and pork, shredding with simultaneous addition of mixture of flavorings, cooling, maturing, preparation of mince, forming sausage batons, shrinkage and thermal treatment, beef is taken of high grade without visible inclusions of fat and connective tissue - 85-90 %, beef of the second grade with mass fraction of fat and connective tissue 18-20 % - in the amount of 3-6 %, semifat pork with mass fraction of fat tissue of 30-50 % - in the amount of 1-3 %.