

PUDDING, SCOTCH

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
Meat block														
Beef														
Fat	5	94	1	95	0	0	100							
Dry Ingredients														
Oatmeal, fine	8	7	14	0	15	0	140							
Salt	.01	0	0	0	40	0	1.8							
Fruit & Vegetables														
Onion	89	0	1	0	0	0	32							
Calculated composition 5% shrink														
Moisture							11.9							
Fat							*39.9							
Protein							8.0							
Properties														
% Collagen (Max. 35)							0							
Bind Points (Min. 1.8)							*1.1							
Color Points (Min. 2)							*0							

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A.
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Cooki

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PUDDING, SCOTCH

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per pudding									
				1	2								
Spices													
Pepper black	11	8.5	12	35									
Pepper, white	11	8.5	1.3	35	35								

Processing Procedure

Section 3 of 4

- A.
1. Cube, suet
 2. Mix
 3. Stuff
 4. Cook, 212°F, 30 Minutes
 5. Cool

Cooking Form

Section 4 of 4

1. Artificial casing

RABBIT SAUSAGE

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B						
Meat block														
Beef														
Fat	5	94	1	95	0	0	17	17						
Other Meats or Mixtures or Undesignated														
Rabbit	70	8	21	35	18	17	83	83						
Dry Ingredients														
Salt	.01	0	0	0	40	0	2.2	2						
Calculated composition 1% shrink														
Moisture							57.3	57.4						
Fat							22.3	22.4						
Protein							17.4	17.4						
Properties														
% Collagen (Max. 35)							*35.6	*35.6						
Bind Points (Min. 1.8)							3.1	3.1						
Color Points (Min. 2)							2.9	2.9						

RABBI

- Spices
Cerelos
Ginger
Mace
Pepper
Pepper
Pepper
Sage
Thyme

Processing

- A.
 1. Gri
 2. Mi
 3. Gri
 4. Stu

Cooking F

1. Co

ROAST BEEF LOAF

ROAS

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations			
							A	B	C	D
Meat block										
Beef										
Chuck	66	16	18	30	24	38	75			
Fat	5	94	1	95	0	0		10		
Plate	41	40	18	42	16	25	25			
Trim 90 (lean)	71	11	18	28	27	43		90	100	100
Other Meats or Mixtures or Undesignated										
Cooking broth	99	0	1	0	0	5	45		20	20
Dry Ingredients										
Gelatin	13	0	85	0	20	0		2	3	3
Non-fat dry milk	3	1	38	0	25	0	12	3		
Salt	.01	0	0	0	40	0	3.5	2	1.4	1.4
Sugar (sucrose)	.06	0	0	0	10	0			0.7	0.7
Moist Ingredients										
Worcestershire sauce	62	1	6	0	0	90	0.2	0.15	0.1	
Fruit & Vegetables										
Catsup	69	1	2	0	0	80	10	3.5	0.7	
Onion	89	0	1	0	0	0	2	2.5		
Calculated composition 10% shrink										
Moisture							61.9	53.2	69.8	69.9
Fat							14.3	19.0	9.7	9.8
Protein							14.9	18.9	18.3	18.4
Properties										
% Collagen (Max. 35)							25.6	24.1	24.3	24.3
Bind Points (Min. 1.8)							3.3	4.9	4.7	4.8
Color Points (Min. 2)							4.1	6.9	6.9	6.9

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Na Er
Spices
 Bay le
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 Garlic
 Onion
 Peppe
 Peppe
 Vineg

Processir

- A.
 1. C
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 5. S
 6. F
 7. C

Cooking

1. I
 2. I
 3. /

ROAST BEEF LOAF

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				1	2	3				
Curing Ingredients										
Na Erythorbate	0.1	0	0	0.87						
Spices										
Bay leaves	5	8	8		2					
Celery seed	6	25	18	0.1						
Garlic, Powder	6	1	17	0.05						
Onion powder	5	1	10	0.7						
Pepper black	11	8.5	12	2.7		4				
Pepper, white	11	8.5	1.3		8					
Vinegar	94	0	0	4	4.8					

Processing Procedure

Section 3 of 4

A.

1. Cube, beef
2. Water, cook
3. Add, gelatine
4. Mix
5. Stir and cook, 15 minutes
6. Place in mold
7. Chill, 18 hours

Cooking Form

Section 4 of 4

1. Pans
2. Molds
3. Artificial casing

ROAST PIG

ROAS

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							A						
Meat block													
Pork													
Fig. 4-6 weeks	73	6	20	25	15	20	use						
Dry Ingredients													
Bread crumb	7	5	13	0	15	0	use						
Moist Ingredients													
Butter	15	81	1	0	0	1	use						
Egg	74	12	13	0	0	1	use						
Fruit & Vegetables													
Onion	89	0	1	0	0	0	0.5						

Spices
Pepper
Sage

Processing

- A.
1. Sc
 2. R
 3. St
 4. St
 5. B.
 6. P
 7. R.

Cooking

1. R.

ROAST PIG

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				1						
Spices										
Pepper black	11	8.5	12	use						
Sage	3	14	8.5	use						

Processing Procedure

Section 3 of 4

- A.
1. Scald, scrape clean, dry
 2. Remove, toes, entrails, brains, eyes, upper and lower jaws
 3. Stuff body cavity with dressing
 4. Stitch
 5. Boil heart in salted water
 6. Place cooked heart in boneless head skin
 7. Roast, 3 hours, baste

Cooking Form

Section 4 of 4

1. Rack

ROLL

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations		
							A	B	C
Meat block									
Beef									
Veal									
Sides, deboned	71	8	20	30	22	30	100		
Pork									
Shoulder	58	27	14	25	18	15		70	
Trim Reg	34	58	8	36	10	8		30	
Other Meats or Mixtures or Undesignated									
Lamb, side, deboned	66	15	18	25	25	25			100
Dry Ingredients									
Dextrose	.06	0	0	0	10	0		0.75	
Gelatin	13	0	85	0	20	0	3		3
MSG	0	0	0	0	0	0	0.15		0.15
Salt	.01	0	0	0	40	0	2.1	3.5	2.6
Starter culture	12	1	0	0	30	0		use	
Sugar (sucrose)	.06	0	0	0	10	0	0.5	2	0.5
Calculated composition 12% shrink									
Moisture							63.1	40.7	57.4
Fat							8.6	*38.8	16.0
Protein							24.2	13.0	21.9
Properties									
% Collagen (Max. 35)							26.6	27.2	21.9
Bind Points (Min. 1.8)							5.3	2.1	5.4
Color Points (Min. 2)							6.4	*1.8	4.8

ROLL

- Curing Ingre
Na or K Nit
Na Erythro
Spices
Allspice
Celery seed
Coriander
Marjoram
Mustard sec
Onion powe
Paprika
Pepper, whi
Sage

Processing Proc

- A.
1. Dry cur
 2. Add sea
 3. Form in
 4. Tie
 5. Place in
 6. Water c
 7. Internal
 8. Water c
 9. Chill, 3c

- B.
1. Grind, 3
 2. Add star
 3. Grind, 3
 4. Grind, 1
 5. Stuff
 6. Slow sm
 7. Cook to

Cooking Forms

1. Loaf par
2. Tie

ROLL

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat				1	2	3	4
				1	2	3	4				
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.2	0.2	0.12	0.12				
Na Erythorbate	0.1	0	0	0.87	0.87						
Spices											
Allspice	8.5	8.7	6	2							
Celery seed, ground	6	25	18		2						
Coriander	5	18	15			1					
Marjoram	4	7	11	2	3						
Mustard seed, ground	6	25	31			5					
Onion powder	5	1	10	2	3						
Paprika	10	13	15			1.6	1.6				
Pepper, white	11	8.5	1.3	4	3	5	5				
Sage	3	14	8.5	1	2						

Processing Procedures

Section 3 of 4

A.

1. Dry cure meat, 7 days, 34°F
2. Add seasoning
3. Form into rolls
4. Tie
5. Place in pans, cover
6. Water cook, 3 hours
7. Internal temperature of 155°F
8. Water cool, 90°F
9. Chill, 34°F

B.

1. Grind, 3/4"
2. Add starter culture
3. Grind, 3/16"
4. Grind, 1/8"
5. Stuff
6. Slow smoke
7. Cook to internal temperature of 140°F

Cooking Forms

Section 4 of 4

1. Loaf pan
2. Tie

ROYAL CAMBRIDGE SAUSAGE

SALAMI,

Average Values

Section 1 of 3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations													
							A													
Meat block																				
Beef																				
Fat	5	94	1	95	0	0	38													
Trim 90 (lean)	71	11	18	28	27	43	62													
Dry Ingredients																				
Rice	12	1	7	0	40	0	30													
Moist Ingredients																				
Water or ice	100	0	0	0	0	0	30													
Calculated composition 0% shrink																				
Moisture							*49.7													
Fat							26.8													
Protein							8.5													
Properties																				
% Collagen (Max. 35)							22.9													
Bind Points (Min. 1.8)							2.4													
Color Points (Min. 2)							3.0													

Meat block
Beef
Bull F.C.
Check meat
Cow F.C.
Fat, brisket
Plate
Trim 90 (lean)
Pork
Backfat
Check meat
Shoulder
Trim 80 (lean)
Trim Reg
Trim 15 (fat)
Dry Ingredients
Dextrose
Non-fat dry m
Salt
Sugar (sucros
Moist ingredien
Com syrup
Water or ice
Fruit & Vegetal
Garlic, fresh
Calculated compo
Moisture
Fat
Protein
Properties
% Collagen (
Bind Points (
Color Points (

Processing Procedure

Section 2 of 3

- A.
1. Boil rice, 10 minutes
 2. Chop and mix

Cooking Form

Section 3 of 3

1. Pan

SALAMI, COOKED (Cotto, Beer)

Average Values

Section 1 of 16

	Average Values						Pounds for Various Formulations						
	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	A	B	C	D	E	F	G
Meat block													
Beef													
Bull F.C.	70	10	20	20	30	47	70	50	50	15			
Cheek meat	70	20	18	59	14	48					30	30	20
Cow F.C.	68	14	18	21	24	39					30		40
Fat, brisket	5	93	1	95	0	0	30						
Plate	41	40	18	42	16	25							40
Trim 90 (lean)	71	11	18	28	27	43						30	
Pork													
Backfat	5	93	1	95	0	0					20	20	
Cheek meat	67	15	17	72	9	29					20	20	
Shoulder	58	27	14	25	18	15		50					
Trim 80 (lean)	60	23	16	25	16	25				70			
Trim Reg	34	58	8	36	10	8			50				
Trim 15 (fat)	11	85	3	60	3	1				15			
Dry Ingredients													
Dextrose	.06	0	0	0	10	0				0.4			
Non-fat dry milk	3	1	38	0	25	0		1					
Salt	.01	0	0	0	40	0	3	2.5	2.6	2.75	3	2.7	3
Sugar (sucrose)	.06	0	0	0	10	0		0.5	0.4	0.4	0.25		0.25
Moist Ingredients													
Corn syrup	20	0	0	0	5	0						0.7	
Water or ice	100	0	0	0	0	0		25	25	13	3	10	
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0		0.15	0.15				
Calculated composition 7% shrink													
Moisture							45.2	66.7	*57.2	54.4	52.0	55.9	52.5
Fat							*36.4	15.4	28.5	28.0	*32.2	29.3	26.7
Protein							14.9	14.5	11.7	13.5	14.6	13.6	18.7
Properties													
% Collagen (Max. 35)							21.6	21.5	24.7	25.1	*48.2	*51.1	*37.1
Bind Points (Min. 1.8)							4.4	3.6	2.9	2.5	2.4	2.4	3.5
Color Points (Min. 2)							6.9	4.8	4.2	3.9	5.8	5.6	6.6

SALAMI, COOKED (Cotto, Beer)

SALAMI

Average Values

Section 2 of 16

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations								
							H	I	J	K	L	M	N		
Meat block															
Beef															
Cheek meat	70	20	18	59	14	48	20	10	10	10					
Chuck	66	16	18	30	24	38		50	50		75	70	60		
Fat, brisket	5	93	1	95	0	0					25				
Heart	70	13	17	27	6	40		20							
Plate	41	40	18	42	16	25						30	40		
Trim 90 (lean)	71	11	18	28	27	43	40			30					
Pork															
Cheek meat	67	15	17	72	9	29	20								
Heart	73	10	15	27	6	32			20						
Trim Reg	34	58	8	36	10	8	20			60					
Trim 15 (fat)	11	85	3	60	3	1		20	20						
Dry Ingredients															
Corn syrup solids	3.5	0	0	0	5	0				2					
Dextrose	.06	0	0	0	10	0				1	0.5	0.5			
MSG	0	0	0	0	0	0						0.3			
Mustard, heat treated	6	25	31	0	16	5						1			
Salt	.01	0	0	0	40	0	2.7	3	3	3	3	3	3		
Sugar (sucrose)	.06	0	0	0	10	0									0.25
Moist Ingredients															
Corn syrup	20	0	0	0	5	0	0.7								
Water or ice	100	0	0	0	0	0	10			25					
Fruit & Vegetables															
Garlic, fresh	61	0	6	0	0	0					0.25				
Calculated composition 7% shrink															
Moisture							57.4	51.1	51.8	*53.0	45.2	52.8	50.9		
Fat							21.8	*30.9	*30.3	*32.9	*36.5	24.1	26.7		
Protein							14.9	15.4	15.0	9.8	14.3	18.8	18.7		
Properties															
% Collagen (Max. 35)							*45.6	34.2	34.3	*36.0	31.1	33.3	34.9		
Bind Points (Min. 1.8)							2.8	2.7	2.7	1.8	3.4	4.0	3.9		
Color Points (Min. 2)							5.6	5.9	5.5	2.9	5.3	6.3	6.1		

Meat block
Beef
Chuck
Cow F.C.
Plate
Pork
Cheek mea
Trim 80 (le
Trim Reg
Trim 15 (fa
Dry Ingredi
Cereal flou
Dextrose
Mustard, hc
Non-fat dry
Salt
Sugar (sucr
Moist Ingre
Water or ic
Wine, shen
Fruit & Vege
Garlic, fres
Calculated corr
Moisture
Fat
Protein
Properties
% Collager
Bind Points
Color Point

SALAMI, COOKED (Cotto, Beer)

Average Values

Section 3 of 16

ulations		
M	N	
70	60	
30	40	
5	0.5	
	0.3	
	1	
	3	3
		0.25
25		
5.2	52.8	50.9
6.5	24.1	26.7
4.3	18.8	18.7
1.1	33.3	34.9
3.4	4.0	3.9
5.3	6.3	6.1

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							O	P	Q	R	S	T	U
Meat block													
Beef													
Chuck	66	16	18	30	24	38	60	60	60	33	10		
Cow F.C.	68	14	18	21	24	39					60	60	
Plate	41	40	18	42	16	25					35	40	40
Pork													
Cheek meat	67	15	17	72	9	29	25	25					
Trim 80 (lean)	60	23	16	25	16	25				33			
Trim Reg	34	58	8	36	10	8	15	15	40	34	40		
Trim 15 (fat)	11	85	3	60	3	1					15		
Dry Ingredients													
Cereal flour	12	1	10	0	18	0	2						
Dextrose	.06	0	0	0	10	0				0.2			
Mustard, heat treated	6	25	31	0	16	5				1			
Non-fat dry milk	3	1	38	0	25	0		4.7					
Salt	.01	0	0	0	40	0	3	3	3	3	3.2	3	
Sugar (sucrose)	.06	0	0	0	10	0	0.5		0.5	0.2	0.5	0.25	
Moist Ingredients													
Water or ice	100	0	0	0	0	0	20	6					
Wine, sherry	85	0	0	0	0	10			8				
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0	0.15			0.15			
Calculated composition 7% shrink													
Moisture							62.5	56.6	50.3	47.7	29.8	51.8	51.9
Fat							18.8	20.9	*31.6	*33.8	*53.3	25.3	25.4
Protein							14.1	17.0	13.5	14.5	12.4	18.7	18.7
Properties													
% Collagen (Max. 35)							*40.9	*37.4	31.4	29.2	*38.2	29.3	29.5
Bind Points (Min. 1.8)							2.7	3.3	2.8	2.6	1.9	3.9	3.9
Color Points (Min. 2)							4.6	3.7	4.2	3.9	2.6	6.2	6.3

SALAMI, COOKED (Cotto, Beer)

SALAMI, (

Average Values

Section 4 of 16

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							V	W	X	Y	Z	AA	AB	
Meat block														
Beef														
Cow F.C.	68	14	18	21	24	39	60	40	30					
Flank	43	42	13	24	12	20				30				
Head meat	66	16	17	73	8	26					10			
Heart	70	13	17	27	6	40						20	20	
Plate	41	40	18	42	16	25		40				30		
Trim 90 (lean)	71	11	18	28	27	43					30			
Trim 85	66	15	18	28	26	41								40
Trim 75	58	25	16	38	22	34				70				
Trim 70	55	30	15	39	20	31							50	
Pork														
Cheek meat	67	15	17	72	9	29		20						
Trim 80 (lean)	60	23	16	25	16	25			35					
Trim 50	36	52	10	34	12	9								40
Trim Reg	34	58	8	36	10	8	40		35		60			
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0					2			
Dextrose	.06	0	0	0	10	0					1			2.5
Non-fat dry milk	3	1	38	0	25	0								4
Salt	.01	0	0	0	40	0	3	3.2	3	2.6	3	3		2.7
Sugar (sucrose)	.06	0	0	0	10	0	0.25	0.5	0.25	1				1
Moist Ingredients														
Water or ice	100	0	0	0	0	0	3		3	15	25			25
Calculated composition 7% shrink														
Moisture							51.8	52.4	49.5	54.6	*52.7	48.6	56.0	
Fat							29.6	23.8	*34.1	27.3	*32.6	*30.9	23.4	
Protein							15.4	19.3	13.9	13.7	9.8	17.0	12.8	
Properties														
% Collagen (Max. 35)							23.4	*38.0	25.8	34.4	*37.5	*37.5	26.7	
Bind Points (Min. 1.8)							4.0	4.0	2.5	2.7	*1.7	2.7	3.3	
Color Points (Min. 2)							6.0	6.8	3.8	4.2	2.6	5.3	3.7	

Meat block
Beef
Heart
Plate
Trim 90 (lean)
Trim 85
Trim 70
Pork
Heart
Trim 80 (lean)
Trim 50
Trim Reg
Dry Ingredients
Corn syrup solids
Dextrose
MSG
Salt
Sugar (sucrose)
Moist Ingredients
Corn syrup
Water or ice
Wine, sherry
Fruit & Vegetable
Garlic, fresh
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max)
Bind Points (Min)
Color Points (Min)

SALAMI, COOKED (Cotto, Beer)

of 16

Average Values

Section 5 of 16

Formulations		
Z	AA	AB
10	20	20
	30	
30		40
	50	
		40
60		
2		2.5
1		4
3	3	2.7
		1
		25
*52.7	48.6	56.0
*32.6	*30.9	23.4
9.8	17.0	12.8
*37.5	*37.5	26.7
*1.7	2.7	3.3
2.6	5.3	3.7

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations					
							AC	AD	AE	AF	AG	AH
Meat block												
Beef												
Heart	70	13	17	27	6	40	20	10				
Plate	41	40	18	42	16	25			30			
Trim 90 (lean)	71	11	18	28	27	43		30		65	50	50
Trim 85	66	15	18	28	26	41	40					
Trim 70	55	30	15	39	20	31			50			
Pork												
Heart	73	10	15	27	6	32			20			
Trim 80 (lean)	60	23	16	25	16	25				40	40	
Trim 50	36	52	10	34	12	9	40					
Trim Reg	34	58	8	36	10	8		60		35	10	10
Dry Ingredients												
Corn syrup solids	3.5	0	0	0	5	0		2				
Dextrose	.06	0	0	0	10	0		1				
MSG	0	0	0	0	0	0				0.25		
Salt	.01	0	0	0	40	0	2.7	3	3	2.7	3	2.75
Sugar (sucrose)	.06	0	0	0	10	0	1			0.5		
Moist Ingredients												
Corn syrup	20	0	0	0	5	0	2			0.7		0.7
Water or ice	100	0	0	0	0	0	15	25		10		10
Wine, sherry	85	0	0	0	0	10					8	
Fruit & Vegetables												
Garlic, fresh	61	0	6	0	0	0				0.08		
Calculated composition 7% shrink												
Moisture							55.0	53.0	49.3	57.1	59.5	61.7
Fat							26.2	29.8	*30.3	26.0	19.7	19.4
Protein							13.0	34.4	16.6	13.7	15.6	15.3
Properties												
% Collagen (Max. 35)							29.4	8.8	*37.8	29.6	27.2	27.3
Bind Points (Min. 1.8)							2.3	*1.7	2.7	3.3	3.4	3.3
Color Points (Min. 2)							4.2	2.8	4.8	4.9	5.3	5.2

SALAMI, COOKED (Cotto, Beer)

SALAMI.

Average Values

Section 6 of 16

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							AJ	AK	AL	AM	AN	AO	AP
Meat block													
Beef													
Trim 90 (lean)	71	11	18	28	27	43	40	40					
Trim 80	63	20	17	30	24	39			33				
Trim 75	58	25	16	38	22	34			35				
Trim 70	55	30	15	39	20	31				50			
Trim 50	38	50	11	42	12	19					40	40	
Pork													
Backfat	5	93	1	95	0	0				15			
Trim 80 (lean)	60	23	16	25	16	25	30	30	33	50	35		
Trim Reg	34	58	8	36	10	8	30	30	34		15		
Other Meats or Mixtures or Undesignated													
Elk	71	8	21	20	30	48						60	
Venison	71	8	21	20	30	48							60
Dry Ingredients													
Dextrose	.06	0	0	0	10	0				0.2			
Salt	.01	0	0	0	40	0	3	3	3	3.4	3	1.6	1.6
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.5		0.3		1	1
Moist Ingredients													
Water or ice	100	0	0	0	0	0	15					14	14
Fruit & Vegetables													
Garlic, fresh	.61	0	6	0	0	0		0.15					0.2
Calculated composition 7% shrink													
Moisture							57.4	51.3	46.9	45.3	48.4	58.7	58.7
Fat							26.0	29.8	*35.4	*35.3	*33.1	22.9	22.8
Protein							13.1	14.9	14.2	14.2	14.9	15.7	15.7
Properties													
% Collagen (Max. 35)							28.3	28.4	29.3	31.1	33.3	25.7	25.6
Bind Points (Min. 1.8)							2.7	3.1	2.6	2.6	2.6	4.0	3.9
Color Points (Min. 2)							4.1	4.7	3.9	4.0	3.9	6.4	6.3

Meat block
Beef
Trim 40
Pork
Backfat
Trim Reg
Other Meats or or Undesignated
Elk
Venison
Dry Ingredient
Salt
Soy protein c
Moist Ingredient
Water or ice
Calculated comp
Moisture
Fat
Protein
Properties
% Collagen (
Bind Points (
Color Points

SALAMI, COOKED (Cotto, Beer)

Average Values

Section 7 of 16

Formulations		
AN	AO	AP
50		
	40	40
35		
15		
	60	60
3	1.6	1.6
	1	1
	14	14
		0.2
48.4	58.7	58.7
*33.1	22.9	22.8
14.9	15.7	15.7
33.3	25.7	25.6
2.6	4.0	3.9
3.9	6.4	6.3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations			
							AO	AR	AS	
Meat block										
Beef										
Trim 40	27	65	7	36	8	14	60			
Pork										
Backfat	5	93	1	95	0	0		20	20	
Trim Reg	34	58	8	36	10	8	40			
Other Meats or Mixtures or Undesignated										
Elk	71	8	21	20	30	48		80		
Venison	71	8	21	20	30	48			80	
Dry Ingredients										
Salt	.01	0	0	0	40	0	3	3.2	3.2	
Soy protein concentrate	8	0	75	0	45	0		3.5	3.5	
Moist Ingredients										
Water or ice	100	0	0	0	0	0		10	10	
Calculated composition 7% shrink										
Moisture							23.6	55.2	55.2	
Fat							*64.9	23.0	23.0	
Protein							7.7	18.1	18.1	
Properties										
% Collagen (Max. 35)							*36.1	18.1	18.1	
Bind Points (Min. 1.8)							*0.7	5.7	5.7	
Color Points (Min. 2)							*0.9	7.4	7.4	

SALAMI, COOKED (Cotto, Beer)

SALAMI

Average Values

Section 8 of 16

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4	5	6	7	8
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
Na or K Nitrate	0.1	0	0	2.5	2	2	2	1	1	1	1
Na Erythorbate	0.1	0	0		0.87			0.87	0.87	0.87	
Spices											
Allspice	8.5	8.7	6					0.5	0.5	0.5	
Caraway seed	10	15	20					0.2	0.2		
Cardamon	8	3.5	9		1	1	1				2
Coriander	5	18	15			2.5					
Garlic, Powder	6	1	17		2	1	1			0.3	
Ginger	9	4	8.5					0.5	0.5	1.5	
Mace	8	30	7			1.2					
Nutmeg	8	33	7					1	1	1.5	
Paprika	10	13	15			1.2				2	
Pepper black	11	8.5	12		3.4	2	6			1	7
Pepper, black, cracked	9	9	11					5.5	5.5		
Pepper, white	11	8.5	13	6	3.4						

Curing Ingre
Na or K N
Na or K N
Na Erytho
Spices
Anise seed
Cardamon
Coriander
Garlic, Po
Mace
Nutmeg
Paprika
Pepper bla
Pepper, bl
Pepper, bl
Pepper, wl

SALAMI, COOKED (Cotto, Beer)

f 16

Average Values

Section 9 of 16

7	8
0.25	0.25
1	1
0.87	
0.5	
	2
0.3	
1.5	
1.5	
2	
1	7

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				9	10	11	12	13	14	15	16
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
Na or K Nitrate	0.1	0	0	0.5	0.5	0.5	0.5	0.3			
Na Erythorbate	0.1	0	0					0.87	0.87	0.87	
Spices											
Anise seed	10	16	18								
Cardamon	8	3.5	9	1	1	1			1		
Coriander	5	18	15	2.5			2	1		1.5	2
Garlic, Powder	6	1	17		1	1	2	2	2	0.12	
Mace	8	30	7	1.2							
Nutmeg	8	33	7							0.5	
Paprika	10	13	15	1.2							
Pepper black	11	8.5	12	2	6		8	3.5		1	7
Pepper, black, cracked	9	9	11			6			4		
Pepper, black, whole	12	9	11							3	
Pepper, white	11	8.5	13					3.5	6	1	2.5

SALAMI, COOKED (Cotto, Beer)

SALAM

Average Values

Section 10 of 16

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat								
				17	18	19	20	21	22	23	24	
Curing Ingredients												
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.2	
Na or K Nitrate	0.1	0	0									3
Na Erythorbate	0.1	0	0								0.87	
Spices												
Anise	10	16	18									1
Brandy, flavor	20	5	0									5
Garlic, Powder	6	1	17	4	1	0.5	0.5				2	
Ginger	9	4	8.5		1			1				
Mace	8	30	7			2						
Maple flavor	35	0	0									1.5
Nutmeg	8	33	7	4			2		2	2		
Pepper, white	11	8.5	1.3	5	4	7	7	4	4			
Pepper, white, cracked	11	8	10								5	

Curing Ingr
Na or K N
Spices
Cardamor
Coriander
Garlic, Pc
Ginger
Nutmeg
Paprika
Pepper bl
Pepper, b
Pepper, w
Pepper, w

SALAMI, COOKED (Cotto, Beer)

0 of 16

Average Values

Section 11 of 16

2	23	24
25	0.2	
	0.87	3
		1
		5
	2	
		1.5
2	2	
4		
	5	

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat					
				25	26	27	28	29	30
Curing Ingredients									
Na or K Nitrate	0.1	0	0	3	3	3	3		
Spices									
Cardamon	8	3.5	9	1	1			1	
Coriander	5	18	15					3	
Garlic, Powder	6	1	17	0.75				0.5	0.5
Ginger	9	4	8.5						1.5
Nutmeg	8	33	7					1	1.75
Paprika	10	13	15						2
Pepper, black	11	8.5	12		7				8
Pepper, black, cracked	9	9	11	7					
Pepper, black, whole	12	9	11					0.5	
Pepper, white	11	8.5	1.3			6	6	7	
Pepper, white, whole	11	8	10			2			

SALAMI, COOKED (Cotto, Beer)

Processing Procedures

Section 12 of 16

A.

1. Grind
2. Mix
3. Stuff
4. Hold, 18 hours, 38°F
5. Room temperature, 2 hours
6. Smoke
7. Cook to internal temperature of 153°F
8. Chill
9. Dip in hot water
10. Apply olive oil to surface

B.

1. Grind beef, 1/8"
2. Grind pork, 1/4"
3. Mix
4. Cure, 48 hours, 38°F
5. Stuff
6. Cooler, 48 Hours
7. Smoke
8. Cook to internal temperature of 152°F
9. Shower to internal temperature of 100°F
10. Chill

C.

1. Grind, 1/4"
2. Mix
3. Stuff
4. Chill, 24 hours
5. Smoke
6. Cook to internal temperature of 160°F

D.

1. Grind, 1/2", 1/8"
2. Mix
3. Stuff
4. Room temperature, till dry
5. Slow cook to 142°F internal temperature
6. Rinse, hot water
7. Shower
8. Room temperature, 2 hours
9. Chill

SALAMI,

Processing Procedures

E.

1. Grind, fat t
2. Grind, lean
3. Mix
4. Stuff
5. Hold, 18 h
6. Room temp
7. Smoke
8. Cook to int
9. Shower
10. Room temp
11. Store in co

F.

1. Grind, 1/2'
2. Mix
3. Grind, 3/16
4. Stuff
5. Chill, 38°F
6. Smoke
7. Cook to int
8. Shower
9. Room temp
10. Store in co

G.

1. Grind and r
2. Cure, 38°F
3. Stuff
4. Hold, 24 h
5. Cook to int
6. Hot showe
7. Cold showe
8. Cool

H.

1. Grind
2. Chop
3. Hold, 12 h
4. Heat slowly

I.

1. Grind, 1/8'
2. Mix
3. Cure, 38°F
4. Stuff
5. Medium str
6. Cook to int
7. Shower
8. Room temp

SALAMI, COOKED (Cotto, Beer)

Section 13 of 16

Processing Procedures

E.

1. Grind, fat beef and pork, 1/2", 3/16"
2. Grind, lean beef, 3/8", 1/4"
3. Mix
4. Stuff
5. Hold, 18 hours, 38°F
6. Room temperature, 2 hours
7. Smoke
8. Cook to internal temperature of 150°F
9. Shower
10. Room temperature, 2 hours
11. Store in cooler

F.

1. Grind, 1/2"
2. Mix
3. Grind, 3/16"
4. Stuff
5. Chill, 38°F, 24 hours
6. Smoke
7. Cook to internal temperature of 155°F
8. Shower
9. Room temperature, 1 hour
10. Store in cooler

G.

1. Grind and mix
2. Cure, 38°F
3. Stuff
4. Hold, 24 hours, 38°F
5. Cook to internal temperature of 140°F
6. Hot shower
7. Cold shower
8. Cool

H.

1. Grind
2. Chop
3. Hold, 12 hours, 40°F
4. Heat slowly to 150°F internal temperature

I.

1. Grind, 1/8", 3/16"
2. Mix
3. Cure, 38°F, 18 hours
4. Stuff
5. Medium smoke
6. Cook to internal temperature of 155°F
7. Shower
8. Room temperature, 1 hour

SALAMI, COOKED (Cotto, Beer)

Section 14 of 16

Processing Procedures

- J. 1. Dry cure meat, 5 days, 4 inch squares
2. Grind
3. Mix
4. Stuff
5. Room temperature, 3 hours
6. Smoke
7. Cook to internal temperature of 148°F
8. Cool
- K. 1. Grind
2. Dry cure, 3 days
3. Grind
4. Mix
5. Stuff
6. Room temperature, 3 hours
7. Smoke, 8 hours
8. Cook to internal temperature of 148°F
9. Shower
10. Cool
- L. 1. Grind
2. Cure, 38°F, 48 Hours
3. Mix
4. Grind
5. Stuff
6. Hold, 38°F, 24 hours
7. Smoke
8. Cook to internal temperature of 148°F
9. Chill
- M. 1. Chill, 38°F
2. Grind, 3/16"
3. Cube, fat, 1"
4. Mix
5. Chill, 38°F, 24 hours
6. Grind, 3/16"
7. Stuff
8. Smoke
9. Cook to internal temperature of 135°F
10. Steam cook to internal temperature of 152°F
11. Shower to internal temperature of 120°F
- N. 1. Grind
2. Mix
3. Stuff
4. Cook, 160°F, internal temperature of 140°F
5. Water cool, internal temperature of 90°F
6. Chill, 38°F

SALAMI

Processing Procedures

- O. 1. Grind,
2. Chop,
3. Mix
4. Stuff
5. Smoke
6. Chill to
7. Slice
- P. 1. Grind
2. Mix
3. Stuff
4. Hold, 1
5. Slow c

Cooking Form

1. A 2-3/4
2. A 3" be
3. A 3" fir
4. Fibrous
5. A 1-7/8
6. A 3 or t
7. Chubs,
8. Weasar

SALAMI, COOKED (Cotto, Beer)

Section 15 of 16

Processing Procedures

- O.
1. Grind, 3/16"
 2. Chop, 20 pounds, beef
 3. Mix
 4. Stuff
 5. Smoke and cook to internal temperature of 150°F
 6. Chill to 28°F
 7. Slice
- P.
1. Grind
 2. Mix
 3. Stuff
 4. Hold, 18 hours, 40°F
 5. Slow cook to 150°F internal temperature

Cooking Forms

Section 16 of 16

1. A 2-3/4" casing
2. A 3" beef middle
3. A 3" lined fibrous casing
4. Fibrous casing
5. A 1-7/8 high stretch cellulose casing
6. A 3 or 6 lb. oblong can
7. Chubs, no stretch cellophane
8. Weasands

SALAMI, DRY, SEMIDRY (Genoa, Milano, Nola, Sorrento)

SALAN

Average Values

Section 1 of 9

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
Beef														
Cheek meat	70	20	18	59	14	48	20							
Chuck	66	16	18	30	24	38		75	70	65	50	40	40	
Fat, brisket	5	93	1	95	0	0		25						
Plate	41	40	18	42	16	25			30					
Pork														
Backfat	5	93	1	95	0	0				35		30		
Butt	57	29	13	27	16	15							20	
Trim 80 (lean)	60	23	16	25	16	25	60					30		
Trim 50	36	52	10	34	12	9					50			
Trim Reg	34	58	8	36	10	8	20							40
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0				1	1	1		
Dextrose	.06	0	0	0	10	0	0.1							0.4
Salt	.01	0	0	0	40	0	3.4	3	3	3.4	3.4	3.4	3.4	3.4
Sugar (sucrose)	.06	0	0	0	10	0	0.1	0.4	0.4					0.4
Moist Ingredients														
Water or ice	100	0	0	0	0	0		4	4					
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0		0.06					0.06	
Calculated composition 20% shrink														
Moisture							43.5	38.7	47.7	28.5	36.1	30.0	36.7	
Fat							*35.5	*41.0	27.0	*51.4	*40.7	*49.3	*42.5	
Protein							17.9	15.9	20.9	14.4	16.8	14.7	15.6	
Properties														
% Collagen (Max. 35)							34.4	31.4	33.7	31.9	31.4	29.7	30.9	
Bind Points (Min. 1.8)							2.7	3.8	4.5	3.4	3.3	2.9	2.9	
Color Points (Min. 2)							5.1	5.9	7.1	5.3	5.3	4.7	4.1	

Meat block
 Beef
 Chuck
 Trim 90
 Pork
 Backfat
 Trim 80
 Trim Reg
 Dry Ingre
 Com syn
 Dextrose
 Salt
 Sugar (su
 Moist Ingre
 Wine, sh
 Fruit & Ve;
 Garlic, fr
 Calculated co
 Moisture
 Fat
 Protein
 Properties
 % Collag
 Bind Poi
 Color Po:

SALAMI, DRY, SEMIDRY (Genoa, Milano, Nola, Sorrento)

f9

Average Values

Section 2 of 9

Formulations		
E	F	G
50	40	40
	30	20
	30	40
1	1	0.4
3.4	3.4	3.4
		0.4
	0.06	
36.	.0	36.7
40.7	49.3	*42.5
16.8	14.7	15.6
31.4	29.7	30.9
3.3	2.9	2.9
5.3	4.7	4.1

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							H	I	J	K	L	M	N
Meat block													
Beef													
Chuck	66	16	18	30	24	38	35	30	25	20	20	20	
Trim 90 (lean)	71	11	18	28	27	43							85
Pork													
Backfat	5	93	1	95	0	0	30		30	30			15
Trim 80 (lean)	60	23	16	25	16	25	35	50	45	50	45	40	
Trim Reg	34	58	8	36	10	8		20			35	40	
Dry Ingredients													
Corn syrup solids	3.5	0	0	0	5	0			1				0.4
Dextrose	.06	0	0	0	10	0		0.3				0.4	
Salt	.01	0	0	0	40	0	3	3	3.4	3	3.4	3.4	3.75
Sugar (sucrose)	.06	0	0	0	10	0		0.2			2	0.4	
Moist Ingredients													
Wine, sherry	85	0	0	0	0	10							1
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0						0.06	0.12
Calculated composition 20% shrink													
Moisture							30.6	43.3	28.9	40.1	36.8	35.9	48.7
Fat							*50.4	*33.7	*50.6	*51.7	*40.1	*42.7	27.7
Protein							14.8	18.1	14.4	14.4	16.1	15.8	18.4
Properties													
% Collagen (Max. 35)							29.3	27.9	28.6	28.4	28.6	29.1	28.6
Bind Points (Min. 1.8)							2.9	3.3	2.7	2.6	2.7	2.6	4.9
Color Points (Min. 2)							4.6	5.0	4.2	4.1	4.0	3.9	7.8

SALAMI, DRY, SEMIDRY (Genoa, Milano, Nola, Sorrento)

SALAMI, I

Average Values

Section 3 of 9

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							O	P	O	R	S	T	U	
Beef														
Trim 90 (lean)	71	11	18	28	27	43	85	25						
Pork														
Backfat	5	93	1	95	0	0	15	10	30	15	15			
Trim 80 (lean)	60	23	16	25	16	25		65	70	85	85	100	50	
Trim Reg	34	58	8	36	10	8							50	
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0	0.4	1		0.4				
Dextrose	.06	0	0	0	10	0						0.6	0.2	
Salt	.01	0	0	0	40	0	3.75	3.75	3.4	3.75	3.75	3	3.4	
Starter culture	4	1	10	0	0	0						use		
Sugar (sucrose)	.06	0	0	0	10	0			0.25		0.4		0.2	
Moist Ingredients														
Wine, sherry	85	0	0	0	0	10	1		0.8	1	1			
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	0.06			0.06				
Calculated composition 20% shrink														
Moisture							48.7	43.4	27.9	37.6	37.5	47.4	31.6	
Fat							27.7	*32.2	*52.7	*39.8	*39.8	27.8	*48.8	
Protein							18.4	17.9	13.8	16.3	16.3	19.3	14.5	
Properties														
% Collagen (Max. 35)							28.6	26.4	26.8	25.8	25.8	25.0	28.6	
Bind Points (Min. 1.8)							4.9	3.4	2.1	2.6	2.6	3.1	2.0	
Color Points (Min. 2)							7.8	5.4	3.4	4.0	4.0	4.8	2.8	

- Curing Ingredient
- Na or K Nitrite
- Na or K Nitrate
- Spices
- Coriander
- Garlic, Powder
- Ginger
- Pepper black
- Pepper, black, w
- Pepper, red
- Pepper, white
- Pepper, white, c
- Pimiento, powde

- Curing Ingredients
- Na or K Nitrate
- Na Erythorbate
- Spices
- Garlic, Powder
- Ginger
- Pepper black
- Pepper, white
- Pepper, white, cr

SALAMI, DRY, SEMIDRY (Genoa, Milano, Nola, Sorrento)

n 3 of 9

Average Values

Section 4 of 9

Formulations

S	T	U
15		
85	100	50
		50
	0.6	0.2
5	3.75	3
		3.4
	use	
	0.4	0.2
	1	
6		
6	37.5	47.4
8	*39.8	27.8
3	3	19.3
8		25.0
5	2.6	3.1
0	4.0	4.8
		2.8

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				1	2	3	4	5	6	7	8		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25						
Na or K Nitrate	0.1	0	0						3	3	3	3	
Spices													
Coriander	5	18	15						6	6			
Garlic Powder	6	1	17	2	1	0.5		0.5					
Ginger	9	4	8.5		1		1						
Pepper black	11	8.5	12			4							
Pepper black, whole	12	9	11	1									
Pepper red	8	17	12									4	
Pepper white	11	8.5	1.3	3	4		4	5	5			3	
Pepper white, cracked	11	8	10			2		2	2				6
Pimiento powder	8	17	12									2	

Average Values

Section 5 of 9

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				9	10	11	12	13		
Curing Ingredients										
Na or K Nitrate	0.1	0	0	3	3	2.5	2.5	1		
Na Erythorbate	0.1	0	0			0.87	0.87	0.87		
Spices										
Garlic Powder	6	1	17			0.2		0.5		
Ginger	9	4	8.5			1.6	1.6			
Pepper black	11	8.5	12					1		
Pepper white	11	8.5	1.3	4		3	3	2		
Pepper white, cracked	11	8	10	4						

SALAMI, DRY, SEMIDRY (Genoa, Milano, Nola, Sorrento) Section 6 of 9

Processing Procedures

- A.
1. Grind, beef, 1/8"
 2. Cube, pork, 1/2 pound, freeze
 3. Grind, frozen pork, 3/16"
 4. Mix
 5. Cure, 38°F, 48 hours
 6. Stuff
 7. Loop with twine every 6 inches
 8. Cure, 70°F, 70% RH, 48 hours
 9. Chill, 50°F, 75% RH, 75 days
- B.
1. Grind, beef, 1/8"
 2. Cube, pork, 1/2 pound, freeze
 3. Grind, frozen pork, 3/16"
 4. Mix
 5. Cure, 38°F, 48 hours
 6. Stuff
 7. Store in 50° brine, 36°F, 2 days
 8. Dip, hot water, 3 seconds
 9. Cure, 70°F, 70% RH, 48 hours
 10. Chill, 50°F, 75% RH, 75 days
- C.
1. Grind
 2. Mix
 3. Cure, 38°F
 4. Stuff
 5. Green room, 57°F, 36 hours
 6. Dry room, 50°F, 74% RH, 60 days
- D.
1. Grind
 2. Mix
 3. Cure, 48 hours, 38°F
 4. Chop
 5. Stuff
 6. Dry, 24 hours, 50°F
 7. Smoke
 8. Cook
 9. Dry room, 50°F, 15 days

SALA

Processing

- E.
1. Me
 2. Cu
 3. Stu
 4. Co
 5. Dr
- F.
1. Gri
 2. Mi
 3. Cu
 4. Mi
 5. Stu
 6. Spr
 7. Gr
 8. Dr
 9. Dip
- G.
1. Co
 2. Mi
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 4. Stu
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- H.
1. Ch
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 8. Stu
 9. Cu
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 11. Cu
 12. Sm
 13. Dr

Processing Procedures

E.

1. Medium fine grind
2. Cure
3. Stuff
4. Cool smoke
5. Dry room, 45°F, 20 day

F.

1. Grind
2. Mix
3. Cure, 38°F
4. Mix
5. Stuff
6. Spray wash
7. Green room, 58°F, 24 hours
8. Dry room 48°F, 75% RH, 60 days
9. Dip in parafin (optional)

G.

1. Coarse grind
2. Mix
3. Cure
4. Stuff
5. Cold smoke
6. Green room, 57°F, 36 hours
7. Dry room, 45°F, 20 days

H.

1. Chill, meat, 30°F
2. Grind, beef, 1/8"
3. Grind, pork, 3/8"
4. Cube, backfat, 3/4", freeze
5. Mix
6. Grind, 1/8"
7. Cure, 38°F, 72 hours
8. Stuff, loop with string, every 3"
9. Cure, 70°F, 75% RH, 4 days
10. Smoke
11. Cure, 70°F, 75% RH
12. Smoke (optional) 80°F, 70% RH
13. Dry, 55°F, 70% RH, 90 days

SALAMI, DRY, SEMIDRY (Ginoa, Milano, Nola, Sorrento) Section 8 of 9

Processing Procedures

I.

1. Chill, meat, 30°F
2. Grind, beef, 1/8"
3. Grind, pork, 3/8"
4. Cube, backfat, 3/4", freeze
5. Mix
6. Grind, 1/8"
7. Cure, 38°F, 72 hrs
8. Stuff, loop with string 3"
9. Cure, 70°F, 75% RH, 4 days
10. Dry, 45°F, 70% RH, 90 days

J.

1. Grind
2. Mix
3. Cure, 38°F
4. Stuff
5. Green room, 57°F, 36 hours
6. Dry room, 45°F, 20 days

K.

1. Chill, 30°F
2. Grind
3. Mix
4. Stuff
5. Ferment, 80°F, 85% RH, to pH 4.9
6. Dry, 65°F, 85% RH

Cooking Forms

1. A 3-1/2" hog bung
2. Protein lined casing
3. Cloth casing
4. Sewed beef middles
5. Defatted hog bung
6. Export hog bung

Section 9 of 9

SAL

Meat blo
Beef
Heart
Trim
Pork
Back
Dry Ing
Dextr
Salt
Sugar
Fruit &
Garlic
Calculate
Moist
Fat
Protei
Propertie
% Co
Bind
Color

SALAMI, FRESH, SMOKED

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A							
Meat block														
Beef														
Heart	70	13	17	27	6	40	20							
Trim 80	63	20	17	30	24	39	60							
Pork														
Backfat	5	93	1	95	0	0	20							
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	0.6							
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.6							
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	0.1							
Calculated composition 3% shrink														
Moisture							49.2							
Fat							*32.8							
Protein							13.6							
Properties														
% Collagen (Max. 35)							30.3							
Bind Points (Min. 1.8)							2.6							
Color Points (Min. 2)							5.3							

SALAMI, FRESH, SMOKED

SALAM

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				1									
<u>Curing Ingredients</u>													
Na or K Nitrate	0.1	0	0	3									
<u>Spices</u>													
Cardamon	8	3.5	9	1									
Coriander	5	18	15	2									
Nutmeg	8	33	7	1									
Pepper, white	11	8.5	13	7									

Meat block
Beef
Chuck
Trim 90 (l)
Pork
Backfat
Trim 80 (l)
Trim Reg
Dry Ingredient
Dextrose
Salt
Sugar (suc
Moist Ingre
Wine, sher
Fruit & Vegt
Garlic, fre
Lemon
Calculated cor
Moisture
Fat
Protein
Properties
% Collage:
Bind Point
Color Poin

Processing Procedure

Section 3 of 4

A.

1. Grind, meat
2. Mix
3. Cure, 38°F
4. Stuff
5. Hold, 48 hours, 38°F
6. Dry, room temperature, 8 hours
7. Smoke, 24 hours, 100°F
8. Dip, 100° salt brine, 200°F, 4 seconds
9. Cool
10. Store, 50°F

Cooking Form

Section 4 of 4

1. Hog casing

SALAMI, ITALIAN

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							A	B					
Meat block													
Beef													
Chuck	66	16	18	30	24	38	30						
Trim 90 (lean)	71	11	18	28	27	43		30					
Pork													
Backfat	5	93	1	95	0	0			20				
Trim 80 (lean)	60	23	16	25	16	25	50	50					
Trim Reg	34	58	8	36	10	8	20						
Dry Ingredients													
Dextrose	.06	0	0	0	10	0	0.4						
Salt	.01	0	0	0	40	0	3.4	2.7					
Sugar (sucrose)	.06	0	0	0	10	0	0.4	0.5					
Moist Ingredients													
Wine, sherry	85	0	0	0	0	10	2						
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0	0.06						
Lemon	90	0	1	0	0	0	0.06						
Calculated composition 12% shrink													
Moisture							48.8	43.9					
Fat							29.8	*36.8					
Protein							16.0	14.9					
Properties													
% Collagen (Max. 35)							28.0	27.4					
Bind Points (Min. 1.8)							2.9	3.0					
Color Points (Min. 2)							4.5	4.8					

SALAMI, ITALIAN

SALEI

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				1	2					
<u>Curing Ingredients</u>										
Na or K Nitrate	0.1	0	0	3	3					
<u>Spices</u>										
Cloves	7	22	6	1						
Coriander	5	18	15	2						
Pepper, white	11	8.5	1.3	5.5	4					
Pepper, white, whole	11	8	10		4					

Meat block
Beef
Chuck
Pork
Trim 80
Trim Re
Dry Ingre
Dextrose
Salt
Sugar (s
Fruit & Ve
Garlic, f
Pimient
Calculated c
Moisture
Fat
Protein
Properties
% Colla
Bind Po
Color Pe

Processing Procedure

Section 3 of 4

A.

1. Grind, beef, 3/8"
2. Re grind, beef, 1/8"
3. Grind, pork, 3/8"
4. Mix
5. Cure, 40°F
6. Stuff
7. Dry, 36 hours
8. Dry, 50°F, 10 weeks

Cooking Forms

Section 4 of 4

1. Hog bung
2. Synthetic casing

SALEICCA, NAPOLI

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations								
							A	B	C	D	E	F	G		
Meat block															
Beef															
Chuck	66	16	18	30	24	38	33								
Pork															
Trim 80 (lean)	60	23	16	25	16	25	33								
Trim Reg	34	58	8	36	10	8	34								
Dry Ingredients															
Dextrose	.06	0	0	0	10	0	0.1								
Salt	.01	0	0	0	40	0	3.4								
Sugar (sucrose)	.06	0	0	0	10	0	0.1								
Fruit & Vegetables															
Garlic, fresh	61	0	6	0	0	0	0.06								
Pimiento	92	1	1	0	0	60	0.2								
Calculated composition 10% shrink															
Moisture							46.0								
Fat							+34.9								
Protein							14.9								
Properties															
% Collagen (Max. 35)							29.3								
Bind Points (Min. 1.8)							2.7								
Color Points (Min. 2)							4.1								