

Processing Procedures

C.

1. Cook meat and save broth
2. Grind, 1/8" plate
3. Grind, cooked jowl 3/4" plate
4. Mix
5. Emulsify
6. Stuff
7. Water cook 165°F to 148°F internal temperature
8. Shower
9. Cooler

D.

1. Slash livers
2. Bleach, 30 minutes in ice water
3. Drain
4. Chop, until bubbles appear
5. Add pork, chop, to 60°F
6. Stuff, non-porous casing
7. Cook, 160°F water to internal temperature of 150°F
8. Chill in ice water to 100°F

E.

1. Chop liver until it bubbles
2. Add pork and spices
3. Chop to 50°F
4. Add milk
5. Chop to 60°F
6. Stuff
7. Cook in steam, 180°F, to internal temperature of 150°F
8. Chill, ice water, 40°F

F.

1. Presoak liver in salt brine
2. Rinse
3. Chop
4. Add pork
5. Chop
6. Stuff
7. Water cook, 170°F, of internal temperature of 155°F
8. Chill, ice water

Processing Proce

G.

1. Grind, 3/4"
2. Mix
3. Regrind, :
4. Stuff
5. Cook in 1
6. Chill, ice
7. Spary, 18
8. Dry
9. Heavy sm
10. Cool, 35°

II.

1. Chop
2. Stuff, artif
3. Water cool
4. Water cool
5. Chill, 36°F

I.

1. Chop
2. Stuff natur
3. Water cool
4. Water cool
5. Chill, 36°F

Cooking Forms

1. Fibrous ca
2. Beef Midd.
3. Hog bung
4. Non-Porou

BRAUNSCHWEIGER

Section 12 of 13

Processing Procedures

- G.
1. Grind, 3/16" plate
 2. Mix
 3. Regrind, 1/8" plate
 4. Stuff
 5. Cook in 160°F water to internal temperature of 152°F
 6. Chill, ice water
 7. Spary, 180°F water
 8. Dry
 9. Heavy smoke, 115°F
 10. Cool, 35°F
- II.
1. Chop
 2. Stuff, artificial casing
 3. Water cook, 160°F to internal temperature of 145°F
 4. Water cool to 80°F
 5. Chill, 36°F
- I.
1. Chop
 2. Stuff natural casing
 3. Water cook, 170°F, internal temperature of 150°F
 4. Water cool, to 80°F
 5. Chill, 36°F

Cooking Forms

Section 13 of 13

1. Fibrous casing
2. Beef Middles
3. Hog bung
4. Non-Porous artificial casing

BRAWN (Pork Side With Bones Removed)

BROWN

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													
Pork													
Side deboned	33	57	9	36	10	8	use						
Calculated composition	12% shrink												
Moisture							23.9						
Fat							64.8						
Protein							10.2						

Meat block
Beef
Trim 85
Pork
Trim 80 C
Trim 50
Dry Ingredie
Corn syrur
Dextrose
MSG
Salt
Moist Ingre
Water or i
Calculated co
Moisture
Fat
Protein
Properties
% Collage
Bind Poi
Color Poi

Processing Procedures

Section 2 of 3

A.

1. Pickle

1 gallon water
1.5 pound salt
0.2 pounds wheat bran

2. Boil and strain

B.

1. Dry cure with salt
2. Resalt
3. Roll and tie
4. Boil until tender
5. Cool
6. Place cool meat in pickle

Cooking Form

Section 3 of 3

1. Roll and tied

BROWN'N SERVE BREAKFAST 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							
Meat block														
Beef														
Trim 85	66	15	18	28	26	41	10							
Pork														
Trim 80 (lean)	60	23	16	25	16	25	35							
Trim 50	36	52	10	34	12	9	55							
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	0.125							
Salt	.01	0	0	0	40	0	2.25							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	20							
Calculated composition 20% shrink														
Moisture							42.3							
Fat							38.0							
Protein							12.9							
Properties														
% Collagen (Max. 35)							24.3							
Bind Points (Min. 1.8)							2.0							
Color Points (Min. 2)							2.6							

BROWN'N SERVE BREAKFAST SAUSAGE

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 Nitrite	0.1	0	0	0.25				
Na Erythorbate	0.1	0	0	0.87				
<u>Spices</u>								
Cardamon	8	3.5	9	1				
Ginger	9	4	8.5	2				
Liquid smoke	80	0	0	1				
Paprika	10	13	15	2				
Pepper, white	11	8.5	1.3	6				
Sage	3	14	8.5	2				

Processing Procedure

Section 3 of 4

A.

1. Grind beef
2. Chop beef and ingredients
3. Add pork and chop
4. Stuff into 23/32 mm artificial casings
5. Cook to internal temperature of 160°F
6. Steam 3 minutes at 160°F
7. Chill, cold water, 10 min
8. Dry
9. Refrigerate to 32°F internal temperature
10. Peel

Cooking Form

Section 4 of 4

1. A 23/32 mm artificial casing

BUTT, BONELESS, SMOKED

Section 1 of 4

Average Values

	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					
Meat block												
Pork												
Butt	57	29	13	27	16	15	100					
Dry Ingredients												
Dextrose	.06	0	0	0	10	0	1.5					
Salt	.01	0	0	0	40	0	5.5					
Moist Ingredients												
Water or ice	100	0	0	0	0	0	42.5					
Calculated composition 10% shrink							10					
% Pump							55.1					
Moisture							29.3					
Fat							13.1					
Protein												

BUTT, BONELESS, SMOKED

CALVASS

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 brine solution									
				1									
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.5									

Processing Procedure

Section 3 of 4

A.

1. Chill meat, 38°F
2. Stitch pump, 10%
3. Place in brine, 3-6 days, 38°F
4. Wash, drain
5. Stockinette
6. Cook and smoke to internal temperature of 152°F
7. Cool at room temperature to 110°F internal temperature
8. 18 hours at 45°F

Cooking Form

Section 4 of 4

1. Stockinette

- Meat block
- Pork
- Cheek-meat, ct
- Trim, reg. cure
- Trim 15 (fat) ct
- Dry Ingredients
- Salt
- Sugar (sucrose)
- Fruit & Vegetable
- Pimiento
- Calculated composi
- Moisture
- Fat
- Protein
- Properties
- % Collagen (M)
- Bind Points (M)
- Color Points (M)

CALVASSER SAUSAGE

Average Values

Section 1 of 4

2 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														
Check meat, cured	67	15	17	72	7	25	30							
Trim, reg. cured	34	58	8	36	8	6	30							
Trim 15 (fat) cured	11	85	3	60	1	1	40							
Dry Ingredients														
Salt	.01	0	0	0	40	0	1							
Sugar (sucrose)	.06	0	0	0	10	0	0.5							
Fruit & Vegetables														
Pimiento	92	1	1	0	0	60	2							
Calculated composition 5% shrink														
Moisture							31.9							
Fat							*56.9							
Protein							8.9							
Properties														
% Collagen (Max. 35)							10.2							
Bind Points (Min. 1.8)							*0.9							
Color Points (Min. 2)							2.8							

3 of 4

4 of 4

CALVASSER SAUSAGE

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									
Spices													
Celery seeds	6	25	18	1									
Chili powder	8	12	14	1									
Coriander	5	18	15	3									
Ginger	9	4	8.5	2									
Nutmeg	8	33	7	2									
Paprika	10	13	15	8									

CANADIAN

Meat block
Pork
Loin, meat
Dry Ingredients
Dextrose
Gelatin
Salt

Processing Procedure

Section 3 of 4

A.

1. Chop
2. Stuff
3. Medium smoke, 2-1/2 hrs
4. Cook, 30 minutes at 155°F

Cooking Form

Section 4 of 4

1. Cellulose casing

CANADIAN BACC

Curing Ingredient
Na or K Nitrite

CANADIAN BACON

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												
Loin, meat	57	25	17	23	16	25	use					
Dry Ingredients												
Dextrose	.06	0	0	0	10	0	use					
Gelatin	13	0	85	0	20	0	use					
Salt	.01	0	0	0	40	0	use					

CANADIAN BACON

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						
Curing Ingredients										
Na or K Nitrite	0.1	0	0	use						

CANADIAN BACON

Section 3 of 4

Processing Procedures

A.

1. Brine

5 gallon 38°F water
4-1/2 pounds salt
1-1/2 pounds sugar
1/2 ounces nitrite

B.

1. Bone and trim
2. Chill, 38°F
3. Pump, 10%
4. Place in brine for 5 days at 38°F
5. Shower
6. Rub gelatin on lean if small loins are used
7. Stuff
8. Smoke and cook to internal temperature of 142°F

C.

1. Bone and trim
2. Dry cure
3. Long smoke
4. Cook to internal temperature of 150°F

Cooking Form

1. Artificial casing
2. Bacon comb

Section 4 of 4

CAPICO

Meat block
Pork
Butt 3-4 lbs
Dry Ingredient
Dextrose
Salt
Moist Ingredient
Water or ice
Calculated com
% Pump
Moisture
Fat
Protein

Processing Proc

A.

1. Brine

5 gall
5.5 po
1.5 po
0.5 ou

B.

1. Chill me
2. Stitch pe
3. Place in
4. Spray w
5. Rub witi
6. Stuff
7. Dry
8. Smoke z
9. Dip in b
10. Room te
11. Chill, 1:

CAPICOLA

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														
Perk														
Butt 3-4 lbs. boneless	57	29	13	27	16	15	100							
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	use							
Salt	.01	0	0	0	40	0	use							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	use							
Calculated composition 30% shrink														
% Pump							10							
Moisture							42.3							
Fat							*37.7							
Protein							16.9							

Processing Procedures

Section 2 of 4

A.

1. Brine

5 gallon 38°F, water
 5.5 pounds salt
 1.5 pounds dextrose
 0.5 ounces nitrite

B.

1. Chill meat, 38°F
2. Stitch pump, 10%
3. Place in same brine, 3 day, 38°F
4. Spray wash
5. Rub with paprika and red pepper
6. Stuff
7. Dry
8. Smoke and cook to internal temperature of 152°F
9. Dip in boiling water
10. Room temperature, to 110°F internal temperature
11. Chill, 18 hrs, 45°F

CAPICOLA

Section 3 of 4

Processing Procedures

C.

1. Dry cure

- 4.5 pounds salt
- .75 to 1.5 pounds sugar
- 1 to 4 ounces nitrate
- 0 to .25 ounces nitrite
- 0 to 2 ounces fennel seed
- 0 to 1.1 pounds cayenne pepper

D.

1. Chill to 34°F
2. Cover with dry cure and place in a container, 36°F
3. Cure, 10 days, rework, new dry cure
4. Cure 25 days, wash
5. Rub with paprika and red pepper
6. Stuff
7. Dry, smoke, 90°F, 30 hours
8. Hot water dip
9. Dry, 20 days, 70°F, 70%RH

E.

1. Rub

- 2 gallon of 100° pickle
- 4.5 pounds salt
- .4 pounds sucrose
- .4 pounds dextrose
- 4 ounces nitrate
- 1.5 pound pimientos
- 1.5 pounds ground pepper pods

Cooking Forms

1. Beef bungs
2. Synthetic casing

CERVEL

Meat block
Beef
Cheek meat
Chuck
Heart
Lip
Trim 90 (lea
Trim 70
Pork
Backfat
Cheek meat
Shoulder
Trim 80 (lea
Trim Reg
Trim 15 (fat
Dry Ingredient
Dextrose
Salt
Sugar (sucro
Moist Ingredient
Water or ice
Calculated com
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Point

Section 4 of 4

CERVELAT

Average Values

Section 1 of 8

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	33	20	10							
Chuck	66	16	18	30	24	38				27						
Heart	70	13	17	27	6	40		20	20		35					
Lip	66	17	17	90	0	1			10							
Trim 90 (lean)	71	11	18	28	27	43		35						80	75	
Trim 70	55	30	15	39	20	31			50		22					
Pork																
Backfat	5	93	1	95	0	0									20	
Cheek meat	67	15	17	72	9	29	33									
Shoulder	58	27	14	25	18	15				13						
Trim 80 (lean)	60	23	16	25	16	25	17			60						
Trim Reg	34	58	8	36	10	8		25			28					25
Trim 15 (fat)	11	85	3	60	3	1	17		10		15					
Dry Ingredients																
Dextrose	.06	0	0	0	10	0	0.2	0.5	0.3	0.25	0.7	0.5	0.5			
Salt	.01	0	0	0	40	0	3	3.25	2.5	3.4	3	3.25	3.25			
Sugar (sucrose)	.06	0	0	0	10	0	0.2		0.3	0.25	0.7					
Moist Ingredients																
Water or ice	100	0	0	0	0	0										
Calculated composition 9% shrink																
Moisture							51.0	55.1	50.0	55.0	40.4	51.3	55.5			
Fat							*31.8	26.4	*31.8	22.9	*42.3	29.0	24.1			
Protein							15.7	16.2	15.7	17.2	12.6	15.5	16.4			
Properties																
% Collagen (Max. 35)							*57.7	*36.1	*45.0	26.5	33.2	28.9	29.0			
Bind Points (Min. 1.8)							1.9	2.8	2.1	3.2	*1.3	4.1	4.1			
Color Points (Min. 2)							5.5	6.3	4.9	4.8	3.8	6.6	6.3			

CERVELAT

Average Values

Section 2 of 8

	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														
Trim 90 (lean)	71	11	18	28	27	43	75	60	36					
Trim 80	63	20	17	30	24	39				33				
Trim 75	58	25	16	38	22	34					50	50		
Trim 70	55	30	15	39	20	31								100
Pork														
Backfat	5	93	1	95	0	0		40	34					
Cheek meat	67	15	17	72	9	29				33				
Heart	73	10	15	27	6	32					20	20		
Trim 80 (lean)	60	23	16	25	16	25				30	17			
Trim 50	36	52	10	34	12	9					30			
Trim Reg	34	58	8	36	10	8						30		
Trim 15 (fat)	11	85	3	60	3	1	25			17				
Dry Ingredients														
Dextrose	.06	0	0	0	10	0			1		0.2		0.25	0.75
Salt	.01	0	0	0	40	0	2.4	3	2.8	3	3.5	3.5	3	
Sugar, brown	2	0	0	0	0	0			0.8					
Sugar (sucrose)	.06	0	0	0	10	0				0.2	0.5	0.25		
Moist Ingredients														
Cognac	62	0	0	0	0	0			0.2					
Starter culture											use	use		
Water or ice	100	0	0	0	0	0		25						
Calculated composition 9% shrink														
Moisture							50.2	*49.4	38.2	48.5	47.6	47.0	48.4	
Fat							*31.7	*37.3	*45.0	*31.8	*31.8	*33.7	*31.8	
Protein							15.3	9.5	12.3	15.4	14.8	14.2	15.9	
Properties														
% Collagen (Max. 35)							29.7	30.5	28.7	*46.3	34.8	*35.1	39.0	
Bind Points (Min. 1.8)							3.9	2.5	2.7	2.4	2.4	2.3	3.2	
Color Points (Min. 2)							6.2	4.0	4.2	4.8	4.2	4.1	4.9	

CERVI

Meat block
Pork
Backfat
Trim 80
Dry Ingre
Dextrose
Salt
Moist Ingr
Water or
Calculated c
Moisture
Fat
Protein
Properties
% Collar
Bind Poi
Color Pe

CERVELAT

2 of 8

Average Values

Section 3 of 8

Formulations		
L	M	N
50	50	
		100
20	20	
30		
	30	
	0.25	0.75
3.5	3.5	3
0.5	0.25	
use	use	
47.6	47.0	48.4
*31.8	*33.7	*31.8
14.8	14.2	15.9
34.8	*35.1	39.0
2.4	2.3	3.2
4.2	4.1	4.9

	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							
Meat block														
Pork														
Backfat	5	93	1	95	0	0	28							
Trim 80 (lean)	60	23	16	25	16	25	72							
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	1							
Salt	.01	0	0	0	40	0	3							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	25							
Calculated composition 9% shrink														
Moisture							49.4							
Fat							*36.3							
Protein							10.1							
Properties														
% Collagen (Max. 35)							26.5							
Bind Points (Min. 1.8)							*1.6							
Color Points (Min. 2)							2.5							

CERVELAT

Average Values

Section 4 of 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	0.2	0.12				
Na or K Nitrate	0.1	0	0					0.12	3	3	3	
Na Erythorbate	0.1	0	0					0.87				
Spices												
Cardamon	8	3.5	9					0.7	1			
Coriander	5	18	15	6	1	1		2	2			
Garlic, Powder	6	1	17	0.5	0.75					0.75		
Ginger	9	4	8.5					2				
Mustard, prepared	80	4	5	4								
Mustard seed, ground	6	24	30		1	1						1
Nutmeg	8	33	7						1			
Paprika	10	13	15					4				
Pepper black	11	8.5	12	5.5	4	4						6
Pepper, red	8	17	12								3	
Pepper, white	11	8.5	13				5	4	7	6	3	

Processing Pr

- A.
1. Grind
 2. Mix
 3. Cure, i
 4. Regrin
 5. Stuff i
 6. Dry, rc
 7. Smoke
 8. Showe
 9. Room
 10. Cooler

- B.
1. Grind
 2. Mix
 3. Cure, 3
 4. Mix
 5. Stuff
 6. Dry, 41
 7. Cold sn
 8. Cook to
 9. Dip in
 10. Smoke
 11. Dry, cc

- C.
1. Grind
 2. Mix
 3. Cure, 3
 4. Remix
 5. Hold, 2
 6. Room t
 7. Cold (8
 8. Store, t
 9. Cooler,

- D.
1. Grind
 2. Mix, st
 3. Cure, 2
 4. Mix
 5. Stuff
 6. Hold, 2
 7. Cold sn
 8. Cook ir

Average Values

Section 5 of 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								
				9	10	11						
Curing Ingredients												
Na or K Nitrate	0.1	0	0	3	3	2						
Spices												
Cardamon	8	3.5	9			1						
Coriander	5	18	15			2.8						
Nutmeg	8	33	7			1						
Pepper, white	11	8.5	13	6	6	7.5						
Pepper, white, whole	11	8	10	1.5								

Processing Procedures

A.

1. Grind
2. Mix
3. Cure, in tubs, 2 days, 38°F
4. Regrind
5. Stuff in 3" casings
6. Dry, room temperature, 4 hrs
7. Smoke and cook to internal temperature of 145°F
8. Shower to 120°F internal temperature
9. Room temperature, 2 hours
10. Cooler

B.

1. Grind
2. Mix
3. Cure, 38°F
4. Mix
5. Stuff
6. Dry, 48°F, 24 hours
7. Cold smoke, 24 hours
8. Cook to 140°F internal temperature
9. Dip in 200°F brine
10. Smoke
11. Dry, cooler, 55°F

C.

1. Grind
2. Mix
3. Cure, 38°F
4. Remix
5. Hold, 24 hours, 38°F
6. Room temperature, 2 hours
7. Cold (80°F) smoke, 36 hours
8. Store, 6 hours, 100°F
9. Cooler, 24 hrs.

D.

1. Grind
2. Mix, starter culture
3. Cure, 2 days, 38°F
4. Mix
5. Stuff
6. Hold, 2 days, 50°F
7. Cold smoke, 3 days
8. Cook in 155°F water, 45 minutes

	8
	3
5	
	1
	6
	3

CERVELAT

Section 7 of 8

CHEES

Processing Procedures

E.

1. Grind
2. Mix
3. Cure, 38°F
4. Remix
5. Stuff
6. Green room, 38°F, 24 hours
7. Cold smoke and dry, 3 days
8. Dry room, cool slowly
9. 20 days 45+°F

F.

1. Cube and freeze backfat
2. Chill meat, 32°F
3. Grind 3/16"
4. Mix with starter culture
5. Regrind, 3/16"
6. Stuff
7. Cure, 80°F, 90% RH, 18 hours
8. Smokehouse, 100°F, 12 hours
9. Smoke, 12 hours
10. Cook, internal temperature of 137°F
11. Hot shower
12. Chill, 45°F

G.

1. Mix with lactic acid starter culture
2. Grind, 1/8"
3. Stuff
4. Ferment, 80°F, 90% RH, to pH 4.7
5. Smoke, 80°F
6. Dry, 65°F

Cooking Form

1. No. 6 fibrous casing
2. Use 55-60 mm beef middles

Meat block
Dry Ingre
Cheese
Gelatin
Non-fat
Salt
Sugar (su
Moist Ingr
Water or
Worceste
Fruit & Ve
Pickle, s
Pimiento
Calculated c
Moisture
Fat
Protein

Section 8 of 8

CHEESE FILLER

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														
Dry Ingredients														
Cheese, longhorn	37	32	25	0	0	1	100							
Gelatin	13	0	85	0	20	0	6							
Non-fat dry milk	3	1	38	0	25	0	4.5							
Salt	.01	0	0	0	40	0	2							
Sugar (sucrose)	.06	0	0	0	10	0	6							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	56							
Worcestershire sauce	62	1	6	0	0	90	0.25							
Fruit & Vegetables														
Pickle, sweet	61	1	1	0	0	0	6							
Pimiento	92	1	1	0	0	60	3							
Calculated composition 1% shrink														
Moisture							54.2							
Fat							17.7							
Protein							17.5							

CHEESE FILLER

CHEESE

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 cheese						
				1						
Spices										
Mace	8	30	7	0.6						
Pepper, red	8	17	12	0.6						
Vinegar	94	0	0	96						

Processing Procedure

Section 3 of 4

A.

1. Mix, gelatin and cold water
2. Chop
3. Mix, pickles and pimentos
4. Melt cheese and pour into mixture

Cooking Form

Section 4 of 4

1. Chopper and mixer

Meat block
 Beef
 Trim 90 (l)
 Trim 70
 Trim 65
 Veal
 Lean
 Pork
 Trim 50
 Trim Reg
 Dry Ingredient
 Caseinate
 Cheese, cl
 Dextrose
 Mustard, l
 Non-fat di
 Salt
 Moist Ingre
 Water or i
 Fruit & Veg
 Garlic, fre
 Onion
 Calculated co
 Moisture
 Fat
 Protein
 Properties
 % Collage
 Bind Poin
 Color Poi

CHEESEFURTER

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																	
Trim 90 (lean)	71	11	18	28	27	43	50										
Trim 70	55	30	15	39	20	31	25										
Trim 65	50	35	14	39	18	28		35									
Veal																	
Lean	69	10	19	27	26	30		25									
Pork																	
Trim 50	36	52	10	34	12	9	25										
Trim Reg	34	58	8	36	10	8		25									
Dry Ingredients																	
Caseinate	10	0	90	0	40	0	3										
Cheese, cheddar, cubes	37	32	25	0	0	1	25	15									
Dextrose	.06	0	0	0	10	0	1	1									
Mustard, heat treated	6	25	31	0	16	5	1										
Non-fat dry milk	3	1	38	0	25	0	10	5									
Salt	.01	0	0	0	40	0	2.75	2.5									
Moist Ingredients																	
Water or ice	100	0	0	0	0	0	50										
Fruit & Vegetables																	
Garlic, fresh	61	0	6	0	0	0		0.125									
Onion	89	0	1	0	0	0		3									
Calculated composition 6% shrink																	
Moisture							58.8	42.9									
Fat							19.0	*32.5									
Protein							15.6	16.5									
Properties																	
% Collagen (Max. 35)							17.1	22.6									
Bind Points (Min. 1.8)							3.1	2.2									
Color Points (Min. 2)							2.9	2.9									

CHEESEFURTER

CHEESE

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					
Curing Ingredients										
Na or K Nitrite	0.1	0	0	0.25						
Na Erythorbate	0.1	0	0	0.87						
Spices										
Cardamon	8	3.5	9	0.5						
Coriander	5	18	15	3						
Mustard seed, ground	6	24	30		3					
Nutmeg	8	33	7	2						
Paprika	10	13	15	4						
Pepper, white	11	8.5	1.3	5	6					

Meat block
 Beef
 Trim 65
 Veal
 Lean
 Pork
 Trim 80 (le
 Trim Reg
 Dry Ingredient
 Cheese, che
 Dextrose
 Non-fat dry
 Salt
 Sugar (sucr
 Moist Ingredi
 Water or ice
 Calculated com
 Moisture
 Fat
 Protein
 Properties
 % Collagen
 Bind Points
 Color Point

Processing Procedure

Section 3 of 4

- A.
1. Chop, beef and ice, 44°F
 2. Chop all to 60°F
 3. Stuff
 4. Cook to internal temperature of 155°F
 5. Chill to 34°F

- B.
1. Grind 1/8"
 2. Cube cheese, 1"
 3. Chop meat and seasoning
 4. Mix
 5. Cook like franks

Cooking Form

Section 4 of 4

1. A 29-32 mm cellulose casing

CHEESE LOAF

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														
Trim 65	50	35	14	39	18	28	40							
Veal														
Lean	69	10	19	27	26	30	40	25						
Pork														
Trim 80 (lean)	60	23	16	25	16	25		62						
Trim Reg	34	58	8	36	10	8	20	13						
Dry Ingredients														
Cheese, cheddar	37	32	25	0	0	1	10	25						
Dextrose	.06	0	0	0	10	0		0.4						
Non-fat dry milk	3	1	38	0	25	0	12							
Salt	.01	0	0	0	40	0	2	1.75						
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.4						
Moist Ingredients														
Water or ice	100	0	0	0	0	0	10							
Calculated composition 3% shrink														
Moisture							49.4	52.0						
Fat							25.2	26.1						
Protein							16.8	17.7						
Properties														
% Collagen (Max. 35)							22.0	18.9						
Bind Points (Min. 1.8)							3.3	2.4						
Color Points (Min. 2)							3.1	3.3						

CHEESE LOAF

CHICKEN

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										
Coriander	5	18	15	1						
Nutmeg	8	33	7	2						
Pepper, white	11	8.5	1.3	7						

Processing Procedure

Section 3 of 4

A.

1. Grind
2. Mix
3. Line pan with fat and fill
4. Cook at 160°F, 2.5 hrs.

Cooking Form

Section 4 of 4

1. Pans

- Meat block
- Poultry
- Chicken
- Stewing hen.
- Dry Ingredients
- Gelatin
- MSG
- Salt
- Moist Ingredient
- Water or ice
- Fruit & Vegetables
- Carrot
- Celery, fresh
- Pimiento
- Calculated components
- Moisture
- Fat
- Protein
- Properties
- % Collagen
- Bind Points
- Color Points

CHICKEN JELLIED LOAF

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																				
Poultry																				
Chicken																				
Stewing hen, boned	70	7	21	18	24	20	100													
Dry Ingredients																				
Gelatin	13	0	85	0	20	0	3.5													
MSG	0	0	0	0	0	0	0.25													
Salt	.01	0	0	0	40	0	5													
Moist Ingredients																				
Water or ice	100	0	0	0	0	0	40													
Fruit & Vegetables																				
Carrot	88	0	1	0	0	15	20													
Celery, fresh ground	94	0	1	0	0	0	17													
Pimiento	92	1	1	0	0	60	5													
Calculated composition 3% shrink																				
Moisture							*77.2													
Fat							3.8													
Protein							13.2													
Properties																				
% Collagen (Max. 35)							15.5													
Bind Points (Min. 1.8)							3.0													
Color Points (Min. 2)							2.3													

CHICKEN JELLIED LOAF

CHICKEN

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									
Spices													
Onion powder	5	1	10	7									
Pepper black	11	8.5	12	7									

Processing Procedure

Section 3 of 4

A.

1. Cook in water
2. Strain broth, skim fat and dissolve gelatin
3. Bone and skin chicken
4. Dice and add broth in 1:1 ratio
5. Stuff
6. Cook in water to 150°F internal temperature

Cooking Form

Section 4 of 4

1. Pan

- Meat block
- Beef
- Tongue, cured
- Tripe, fresh
- Veal
- Lean
- Pork
- Check meat
- Ham fat, cured
- Picnic, cured
- Tongue, cured
- Trim 80 (lean)
- Trim Reg
- Tripe
- Poultry
- Chicken
- Stewing hen, b
- Other Meats or N
- or Undesignate
- Cooking broth
- Dry Ingredients
- Gelatin
- MSG
- Salt
- Semolina flour
- Sugar (sucrose
- Fruit & Vegetabl
- Celery, fresh g
- Parsley, chopp
- Calculated compos
- Moisture
- Fat
- Protein
- Properties
- % Collagen (N
- Bind Points (N
- Color Points (f

CHICKEN LOAF (Imitation)

Section 1 of 5

Average Values

	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														
Tongue, cured	65	17	16	58	8	45	10	10						
Tripe, fresh	82	10	9	100	0	0			28	28	10	10		
Veal														
Lean	69	10	19	27	26	30	50		17	17	50			18
Pork														
Cheek meat	67	15	17	72	9	29		15					15	29
Ham fat, cured	15	81	4	93	0	0	5	5			5	5		
Picnic, cured	59	25	16	23	20	12	10	10			10	10		
Tongue, cured	65	17	16	58	8	45	10	10			10	10		
Trim 80 (lean)	60	23	16	25	16	25		50	22				50	
Trim Reg	34	58	8	36	10	8	15			22	15			
Tripe	74	15	10	100	0	0			33	33				53
Poultry														
Chicken														
Stewing hen, boned	70	7	21	18	24	20	2	2			2	2		
Other Meats or Mixtures or Undesignated														
Cooking broth	99	0	1	0	0	5								18
Dry Ingredients														5
Gelatin	13	0	85	0	20	0								
MSG	0	0	0	0	0	0	0.12	0.15			0.17	0.4	0.4	
Salt	.01	0	0	0	40	0	1	1	2.8	3.3	1	1	3	
Semolina flour	12	1	10	0	18	0			11	12				
Sugar (sucrose)	.06	0	0	0	10	0	0.25	0.25			0.25	0.25		
Fruit & Vegetables														
Celery, fresh ground	94	0	1	0	0	0				0.2				
Parsley, chopped	85	1	4	0	0	0					0.2			
Calculated composition 3% shrink														
Moisture							57.4	59.1	*63.6	*57.7	60.2	60.6	*70.2	
Fat							23.7	23.1	13.2	19.9	22.2	22.3	11.5	
Protein							16.1	15.4	12.4	10.7	14.9	14.7	14.8	
Properties														
% Collagen (Max. 35)							34.0	*39.6	*55.3	*61.0	*35.4	*41.2	*54.0	
Bind Points (Min. 1.8)							3.3	2.1	*1.5	*1.1	3.0	2.0	1.8	
Color Points (Min. 2)							4.6	4.3	*1.7	*1.0	3.8	3.6	2.0	

CHICKEN LOAF (Imitation)

CHICKEN

Average Values

Section 2 of 5

	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							
Meat block															
Veal															
Lean	69	10	19	27	26	30	15								
Pork															
Cheek meat	67	15	17	72	9	29	25								
Tripe	74	15	10	100	0	0	60	15							
Poultry															
Chicken															
Stewing hen, boned	70	7	21	18	24	20		5							
Other Meats or Mixtures or Undesignated															
Bologna meat	56	30	12	39	20	31		80							
Cooking broth	99	0	1	0	0	5	25								
Dry Ingredients															
Gelatin	13	0	85	0	20	0	6								
MSG	0	0	0	0	0	0		0.12							
Salt	.01	0	0	0	40	0	3	3							
Sugar (sucrose)	.06	0	0	0	10	0		0.5							
Calculated composition 3% shrink															
Moisture								*72.4	56.0						
Fat								10.6	26.5						
Protein								13.8	12.1						
Properties															
% Collagen (Max. 35)								*53.3	*44.7						
Bind Points (Min. 1.8)								*1.6	2.2						
Color Points (Min. 2)								*1.6	3.2						

- Curing Ingredi**
 Na or K Nitr
 Spices
 Celery seed
 Lemon Extra
 Mace
 Pepper black
 Pepper, whi
 Vinegar, 100

Processing Proc

- A.
 1. Boil, bor
 2. Mix
 3. Stuff
- B.
 1. Cook ch
 2. Bone and
 3. Mix
 4. Chop
 5. Stuff
 6. Cook to
 7. Slice wh
 8. Lay on t
 9. Dip total
- C.
 1. Cook ste
 2. Grind, n
 3. Stuff
 4. Water cc
 5. Cold wa

Cooking Forms

1. Cans
 2. Molds
 3. Celloph

HICKEN LOAF (Imitation)

Average Values

Section 3 of 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						
				1	2	3	4	5	6	
Curing Ingredients										
Na or K Nitrite	0.1	0	0	0.5						
Spices										
Celery seed, ground	6	25	18		2	0.5	0.5	0.5		
Lemon Extract	20	5	0	1						
Mace	8	30	7	1						
Pepper black	11	8.5	12			3			0.6	
Pepper, white	11	8.5	1.3	4	4		3.5			
Vinegar, 100gr	94	0	0			14	16	16	18	

Processing Procedures

Section 4 of 5

A.

1. Boil, bone, cube meat
2. Mix
3. Stuff

1. Cook chicken and hog stomach
2. Bone and dice, save white meat
3. Mix
4. Chop
5. Stuff
6. Cook to internal temperature of 150°F
7. Slice white meat, dip in gelatin
8. Lay on top of loaf
9. Dip total loaf in gelatin

C.

1. Cook stomach
2. Grind, mix
3. Stuff
4. Water cook, 165°F to internal temperature of 155°F
5. Cold water, chill

Cooking Forms

Section 5 of 5

1. Cans
2. Molds
3. Cellophane casings

CHILI CON CARNE

CHILI CO.

Average Values

Section 1 of 5

	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														
Check meat	70	20	18	59	14	48	45	22	22					
Chuck	66	16	18	30	24	38		27	25	66				
Cooking broth beef	99	0	1	0	0	0					90	90		
Fat	5	94	1	95	0	0	20			33				35
Heart	70	13	17	27	6	40	20							
Lip	66	17	17	90	0	1		32	34					
Suet, rendered	0	100	0	0	0	0		12	12					
Trim 90 (lean)	71	11	18	28	27	43								65
Trim 70	55	30	15	39	20	31		7	7		100	100		
Trim 40	27	65	7	36	8	14	15							
Dry Ingredients														
Cereal flour	12	1	10	0	18	0	8	2			8	8		
Kidney bean, dry	10	2	22	0	0	0					40			
Non-fat dry milk	3	1	38	0	25	0			2					
Salt	.01	0	0	0	40	0	2	1.75	1.75	2	1	1	2.5	
Soy flour	8	1	47	0	30	0								7
Moist Ingredients														
Oil	0	100	0	0	0	0		6	6					
Water or ice	100	0	0	0	0	0	25							
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	0.15			0.12			0.13	
Onion	89	0	1	0	0	0	5.4						30	
Pimiento	92	1	1	0	0	60					0.08			
Tomato	92	0	1	0	0	60				4				
Tomato paste	75	1	3	0	0	90					0.5	0.5		
Tomato puree	87	0	2	0	0	70								8
Calculated composition 3% shrink														
Moisture							*57.9	53.2	53.1	46.6	*61.2	*74.2	45.5	
Fat							28.6	*31.2	*31.3	*39.6	13.3	13.5	*35.2	
Protein							9.7	14.1	14.6	11.7	11.0	7.6	13.6	
Properties														
% Collagen (Max. 35)							*44.6	*58.7	*57.9	29.1	22.9	34.4	23.3	
Bind Points (Min. 1.8)							*1.1	1.8	1.8	2.7	*1.4	*1.4	3.6	
Color Points (Min. 2)							3.8	3.8	3.6	4.3	2.0	2.1	4.5	

Meat block
Beef
Fat
Plate
Suet, rendered
Trim 90 (lean)
Turkey
Fat
Meat
Dry Ingredients
Cereal flour
Corn flour
Salt
Semolina flour
Soy flour
Moist Ingredient
Water or ice
Fruit & Vegetables
Garlic, fresh
Onion
Tomato puree
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

CHILI CON CARNE

Average Values

Section 2 of 5

	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	H	I	J	K	L	
Meat block												
Beef												
Fat	5	94	1	95	0	0	25	25	23			
Plate	41	40	18	42	16	25	75					
Suet, rendered	0	100	0	0	0	0				28		
Trim 90 (lean)	71	11	18	28	27	43		75	70	65		
Turkey												
Fat	5	93	1	95	0	0					20	
Meat	68	7	24	18	23	19					80	
Dry Ingredients												
Cereal flour	12	1	10	0	18	0	8		7			
Corn flour	29	21	8	0	18	0		8.5				
Salt	.01	0	0	0	40	0	2	2.7	2.5	2.5	3.2	
Semolina flour	12	1	10	0	18	0					6	
Soy flour	8	1	47	0	30	0				7		
Moist Ingredients												
Water or ice	100	0	0	0	0	0	25				70	
Fruit & Vegetables												
Garlic, fresh	61	0	6	0	0	0			0.12			
Onion	89	0	1	0	0	0			5			
Tomato puree	87	0	2	0	0	0				8	10	
Calculated composition 3% shrink												
Moisture							39.7	49.7	50.8	47.0	*70.4	
Fat							*42.7	*31.1	28.2	*32.9	13.2	
Protein							11.9	13.4	13.0	14.1	11.0	
Properties												
% Collagen (Max. 35)							*41.2	27.8	27.6	21.7	18.1	
Bind Points (Min. 1.8)							1.8	3.5	3.4	3.9	2.5	
Color Points (Min. 2)							2.8	5.4	5.2	4.8	2.1	

G
35
65
2.5
7
8
45.5
35.2
13.6
23.3
3.6
4.5

CHILI CON CARNE

Average Values

Section 3 of 5

Spices	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
Chili pepper	8	17	12	80	70	48	40	4			
Chili powder	8	12	14				128		64	50	
Cloves	7	22	6				1				
Coriander	5	18	15		6.5			6	6		
Cumin	8	22	18	12	0.5	9		8	8	10	
Garlic. Powder	6	1	17	0.5			1	0.5		1.6	
Nutmeg	8	33	7		2.2			2	2		
Onion powder	5	1	10	3				8		10	
Oregano	7	10	11	4	3.2	4	1	3	3	2.5	
Paprika	10	13	15	8	1.6	12	1	24	24	17	
Pepper black	11	8.5	12	4						1.4	
Pepper, red	8	17	12				2.5			0.3	

CHILI CO

Processing Proce

- A.
1. Grind, su
 2. Heat unti
 3. Grind be
 4. Mix
 5. Cook unt
temperat
 6. Cool, add
 7. Cook, 10
 8. Place in r
 9. Remove f

- B.
1. Grind, mo
 2. Cook unt
 3. Mix
 4. Cool to 1
 5. Stuff
 6. Room ter
 7. Cool

- C.
1. Grind me
 2. Cook, fat
 3. Cool, stir
 4. Stuff, mo

- D.
1. Melt suet
 2. Grind tiss
 3. Mix
 4. Cook, 4 h
 5. Add seas
 6. Place in c

Cooking Form

1. Mold

CHILI CON CARNE

Section 4 of 5

Processing Procedures

- | |
|---|
| 8 |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
- A.
1. Grind, suet, garlic, onions, 3/8" plate
 2. Heat until onions are light brown
 3. Grind beef
 4. Mix
 5. Cook until mix is the appropriate consistency and meat is to a medium temperature
 6. Cool, add cereal to fat, mix
 7. Cook, 10 minutes
 8. Place in molds and chill
 9. Remove from molds
- B.
1. Grind, meat
 2. Cook until tender
 3. Mix
 4. Cool to 115°F
 5. Stuff
 6. Room temperature, 20 min.
 7. Cool
- C.
1. Grind meat
 2. Cook, fat, seasoning, meat
 3. Cool, stir to 120°F internal temperature
 4. Stuff, mold
- D.
1. Melt suet
 2. Grind tissue
 3. Mix
 4. Cook, 4 hours, 180°F
 5. Add seasoning, mix
 6. Place in container to cool

Cooking Form

Section 5 of 5

1. Mold

CHINESE SAUSAGE

CHINESE

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													
Pork													
Backfat	5	93	1	95	0	0	35	25					
Trim 80 (lean)	60	23	16	25	16	25	65	75					
Dry Ingredients													
Corn syrup solids	3.5	0	0	0	5	0	2						
MSG	0	0	0	0	0	0		0.5					
Salt	.01	0	0	0	40	0	2.25	1.3					
Soy protein concentrate	8	0	75	0	45	0	2						
Sugar (sucrose)	.06	0	0	0	10	0	3	2.6					
Moist Ingredients													
Wine, sherry	85	0	0	0	0	10		1					
Wine, white	85	0	0	0	0	0	5						
Calculated composition 6% shrink													
Moisture							35.7	41.2					
Fat							*44.2	*40.9					
Protein							11.4	12.4					
Properties													
% Collagen (Max. 35)							24.0	26.4					
Bind Points (Min. 1.8)							2.2	1.9					
Color Points (Min. 2)							2.4	3.0					

Curing Ingredi
Na or K Nitr
Spices
Anise
Cinnamon
Pepper, white
Soy sauce

Processing Proc

- A.
1. Cube bac
 2. Cube por
 3. Mix
 4. Let stand
 5. Stuff, 42
 6. Dry, 120
 7. Chill, 18
- B.
1. Cube, lea
 2. Mix
 3. Store, 38
 4. Stuff
 5. Dip in 20
 6. Dry, 105
 7. Freeze
 8. Fry befor

Cooking Form

1. A 42-44, 1

CHINESE SAUSAGE

Section 2 of 4

Average Values

	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					
Curing Ingredients										
Na or K Nitrite	0.1	0	0	0.25	0.25					
Spices										
Anise	10	16	18	1.6						
Cinnamon	10	3	4	2.4						
Pepper, white	11	8.5	1.3	1.6						
Soy sauce	63	1	6		80					

Section 3 of 4

Processing Procedures

- A.
1. Cube backfat, 1/4", add to boiling water for a few seconds
 2. Cube pork, 1/4"
 3. Mix
 4. Let stand 5 minutes
 5. Stuff, 42-44 mm casing
 6. Dry, 120°F, 6 hrs
 7. Chill, 18 hours, 38°F
- B.
1. Cube, lean 1.5 cm, fat 0.5 cm
 2. Mix
 3. Store, 38°F, 12 hrs
 4. Stuff
 5. Dip in 200°F water to shrink casing
 6. Dry, 105°F, 8 hours
 7. Freeze
 8. Fry before serving

Section 4 of 4

Cooking Form

1. A 42-44 mm casing

CHOP SUEY LOAF

CHOP SUE

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																
Cow F.C.	68	14	18	21	24	39	100									
Fat	5	94	1	95	0	0		20								
Veal																
Lean	69	10	19	27	26	30		40								
Pork																
Trim 80 (lean)	60	23	16	25	16	25		40	100							
Poultry																
Chicken																
Stewing hen	70	7	21	18	24	20						100				
Other Meats or Mixtures or Undesignated																
Cooking broth	99	0	1	0	0	5						200				
Dry Ingredients																
Dextrose	.06	0	0	0	10	0		1								
Gelatin	13	0	85	0	20	0	1	1.5	1	1						
Macaroni	10	1	12	0	15	0				0.3						
Rice	12	1	7	0	40	0										
Salt	.01	0	0	0	40	0	1	1.5	1	1.7						
Soy protein concentrate	8	0	75	0	45	0						6				
Starch	12	1	0	0	30	0						14				
Sugar (sucrose)	.06	0	0	0	10	0						3.5				
Moist Ingredients																
Oil	0	100	0	0	0	0	3			3						
Water or ice	100	0	0	0	0	0				20						
Worcestershire sauce	62	1	6	0	0	90			1.5							
Fruit & Vegetables																
Bean sprouts	89	0	4	0	0	0	142			142	53					
Celery, fresh	94	0	1	0	0	0	170	25	170	60						
Mushroom	76	3	20	0	0	0				9						
Onion	89	0	1	0	0	0	17.2	35	29.4	15						
Pimiento	92	1	1	0	0	60	7		7							
Water chestnut	12	1	0	0	0	0				9						
Calculated composition 6% shrink																
Moisture							*85.2	*74.4	*83.5	*83.7						
Fat							3.9	9.1	5.8	1.6						
Protein							6.0	6.6	5.4	7.0						
Properties																
% Collagen (Max. 35)							14.3	15.7	16.2	11.4						
Bind Points (Min. 1.8)							*1.0	*1.1	*0.6	*1.6						
Color Points (Min. 2)							*1.6	*1.1	*0.9	*0.9						

Spices
Pepper black
Soy sauce

Processing Procedure

- A.
1. Cook suet a
 2. Cook meat i
 3. Cook rice, c
 4. Mix
 5. Place in loa
 6. Chill, 18 hr
 7. Dip in gelat
 8. Cool
 9. Heat, slice

Cooking Form

1. Pan

CHOP SUEY 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	4	5	6	7	8		
Spices													
Pepper black	11	8.5	12	5									
Soy sauce	63	1	6	300									

Processing Procedure

Section 3 of 4

A.

1. Cook suet and remove cracklins
2. Cook meat in fat
3. Cook rice, double boiler
4. Mix
5. Place in loaf pans
6. Chill, 18 hrs, 38°F
7. Dip in gelatin solution
8. Cool
9. Heat, slice to serve with equal amount of water.

Cooking Form

Section 4 of 4

1. Pan

CHORIZOS

CHORIZOS

Average Values

Section 1 of 9

	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																
Cheek meat	70	20	18	59	14	48	30	20	20							
Cheekmeat, cured	70	20	18	59	14	48				25						
Chuck	66	16	18	30	24	38					11	11				
Cow F.C.	68	14	18	21	24	39					23	23				
Heart	70	13	17	27	6	40		15			11				15	
Plate	41	40	18	42	16	25					23	23				
Trim 90 (lean)	71	11	18	28	27	43		30	30							30
Trim 70, cured	55	30	15	39	20	31				25						
Trim 70	55	30	15	39	20	31	30									
Tripe, fresh	82	10	9	100	0	0	20					9				
Pork																
Backfat	5	93	1	95	0	0	20			25						
Cheek meat	67	15	17	72	9	29										20
Heart	73	10	15	27	6	32			15					11		
Jowl, skinned	24	71	5	43	5	2					23	23				
Trim Reg	34	58	8	36	10	8		35	35							35
Tripe, cured	74	15	10	100	0	0				25				9		
Other Meats or Mixtures or Undesignated																
Rework	56	30	12	31	8	20	50									
Dry Ingredients																
Cereal flour	12	1	10	0	18	0						3.6	3.6			
Corn syrup solids	3.5	0	0	0	5	0			1	1						
Dextrose	.06	0	0	0	10	0	1									
Non-fat dry milk	3	1	38	0	25	0	5									
Salt	.01	0	0	0	40	0	3.25	3	3	1	2	2	3.4			
Soy protein concentrate	8	0	75	0	45	0	5									
Sugar (sucrose)	.06	0	0	0	10	0				3	3.6	3.6				
Moist Ingredients																
Water or ice	100	0	0	0	0	0	10	10	10		14	14	5			
Calculated composition 7% shrink																
Moisture							50.1	56.4	56.8	49.0	54.7	54.4	54.1			
Fat							*31.3	27.9	27.4	*38.0	26.7	26.8	28.3			
Protein							14.5	13.5	13.3	10.6	11.7	11.6	14.0			
Properties																
% Collagen (Max. 35)							*37.4	*37.3	*37.2	*62.3	34.7	*35.2	*40.1			
Bind Points (Min. 1.8)							2.7	2.3	2.2	*1.3	1.9	1.9	2.2			
Color Points (Min. 2)							3.2	5.0	4.7	3.2	3.4	3.2	4.5			

Meat block
Beef
Neck bone trim
Trim 40
Veal
Lean
Pork
Trim 80 (lean)
Trim Reg
Trim 15 (fat)
Dry Ingredients
Corn syrup soli
Salt
Sugar (sucrose
Moist Ingredient
Water or ice
Fruit & Vegetabl
Garlic, fresh
Calculated compo
Moisture
Fat
Protein
Properties
% Collagen (A
Bind Points (A
Color Points (C

CHORIZOS

Average Values

Section 2 of 9

	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													
Neck bone trim	70	10	20	22	30	40	35	35	33	33	33	33	33
Trim 40	27	65	7	36	8	14			33	33			
Veal													
Lean	69	10	19	27	26	30					33		
Pork													
Trim 80 (lean)	60	23	16	25	16	25	35	35				34	33
Trim Reg	34	58	8	36	10	8	30	30					
Trim 15 (fat)	11	85	3	60	3	1			33	33	33	34	33
Dry Ingredients													
Corn syrup solids	3.5	0	0	0	5	0	1						
Salt	.01	0	0	0	40	0	3	3.4	3.4	3.4	3.4	3	3.4
Sugar (sucrose)	.06	0	0	0	10	0			6			0.4	
Moist Ingredients													
Water or ice	100	0	0	0	0	0	10	5					
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0		0.06		0.06			
Calculated composition 7% shrink													
Moisture							54.5	52.7	27.8	29.9	44.5	41.1	41.3
Fat							27.3	28.7	*52.4	*55.4	*36.4	*41.2	*40.9
Protein							14.1	14.9	9.8	10.4	14.6	13.5	13.5
Properties													
% Collagen (Max. 35)							25.4	24.3	29.1	29.0	26.9	26.1	26.2
Bind Points (Min. 1.8)							3.1	3.2	2.2	2.3	3.8	3.0	3.0
Color Points (Min. 2)							4.1	4.4	2.9	3.1	4.8	4.1	4.2

CHORIZOS

CHORIZO

Average Values

Section 3 of 9

	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														
Trim 90 (lean)	71	11	18	28	27	43	60	60	30	25				
Pork														
Backfat	5	93	1	95	0	0					25	25		
Cheek meat, cured	67	15	17	72	7	25			20					
Heart	73	10	15	27	6	32			15	25				
Trim 80 (lean)	60	23	16	25	16	25				25				100
Trim Reg	34	58	8	36	10	8	40	40	35	25				
Tripe, cured	74	15	10	100	0	0					25	25		
Other Meats or Mixtures or Undesignated														
Goat, cheek, cured	72	18	18	32	14	48					25			
Goat trim, cured	68	13	18	30	26	40					25			
Mutton, cheek, cured	72	18	18	32	14	48						25		
Mutton trim cured	68	13	18	30	26	40						25		
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0	1							
Salt	.01	0	0	0	40	0	3	3.4	3.4	3.5	3	3	2	
Sugar (sucrose)	.06	0	0	0	10	0					3	3		
Moist Ingredients														
Water or ice	100	0	0	0	0	0	10	5	5					1
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0					0.5	0.5	0.8	
Calculated composition 7% shrink														
Moisture							54.9	53.2	54.5	54.3	51.7	51.7	56.2	
Fat							28.1	29.6	27.9	26.5	*32.6	*32.6	23.8	
Protein							13.2	13.9	13.7	14.8	11.1	11.1	16.6	
Properties														
% Collagen (Max. 35)							29.8	29.8	*40.4	28.0	*46.9	*46.9	25.0	
Bind Points (Min. 1.8)							3.1	3.2	2.1	2.4	*1.7	*1.7	2.7	
Color Points (Min. 2)							4.6	4.9	4.1	4.5	3.7	3.7	4.1	

Meat block
Pork
Trim 80 (lean)
Trim Reg
Trim 15 (fat)
Dry Ingredient
Salt
Sugar (sucrose)
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Point

CHORIZOS

Average Values

Section 4 of 9

	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							
Meat block														
Pork														
Trim 80 (lean)	60	23	16	25	16	25	35							
Trim Reg	34	58	8	36	10	8	35							
Trim 15 (fat)	11	85	3	60	3	1	30							
Dry Ingredients														
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.4							
Calculated composition 7% shrink														
Moisture							30.1							
Fat							*56.0							
Protein							9.7							
Properties														
% Collagen (Max. 35)							31.6							
Bind Points (Min. 1.8)							*1.3							
Color Points (Min. 2)							*1.7							

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97
98
99
100

CHORIZOS

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									
				1	2	3	4	5	6	7	8		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.2	0.2					
Na or K Nitrate	0.1	0	0	0.5	0.5		2	1	3	2	1		
Na Erythorbate	0.1	0	0			0.87	0.87					0.87	
Spices													
Bay leaves	5	8	8						0.5				
Cardamon	8	3.5	9					0.4					
Chili pepper	8	17	12	6	6	16			8	6			
Cinnamon	10	3	4						2				
Coriander	5	18	15				1	0.4				1	
Cumin seed	8	22	18			8							
Garlic, Powder	6	1	17	0.25		2		0.1					
Ginger	9	4	8.5				1	0.6				1	
Mustard seed, ground	6	24	30			16							
Oregano	7	10	11			6	0.2	0.1	1.75			0.2	
Paprika	10	13	15	8	8	16	3	2.5	48	8	3		
Pepper black	11	8.5	12				4	1.6				4	
Pepper, red	8	17	12	4	4	16	0.5			4	0.5		
Vinegar, normal	94	0	0	8	8	16	8	8	8	8	8	8	8

Average Values

Section 6 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							
Spices													
Chili pepper	8	17	12	10	10	10							
Cumin seed	8	22	18	8	6								
Garlic, Powder	6	1	17			0.25							
Oregano	7	10	11	4									
Paprika	10	13	15		16	8							
Pepper black	11	8.5	12		6								
Vinegar, normal	94	0	0	8	16	8							

CHORIZO

Processing Process

- A.
1. Grind
 2. Mix
 3. Store, 38°
 4. Dry, 10 da
 5. Light cool
 6. Dry, 24 h
 7. Dry, 20 da

- B.
1. Ten days
 2. Light cool
 3. Dry room
 4. Dry for 21

- C.
1. Grind, 1/4
 2. Mix
 3. Stuff, 40-
 4. Dry, 38°

- D.
1. Grind
 2. Mix
 3. Store, 38°
 4. Remix
 5. Stuff
 6. Sold fresh

- E.
1. Grind
 2. Mix
 3. Stuff
 4. Smoke, 1
 5. Smoke, 1
 6. Smoke, 1
 7. Internal t
 8. Shower t
 9. Chill, 38°

- F.
1. Chop, bc
 2. Grind, or
 3. Mix
 4. Stuff
 5. Smoke, c
 6. Chill

CHORIZOS

Processing Procedures

A.

1. Grind
2. Mix
3. Store, 38°F, until cured
4. Dry, 10 days, 56°F
5. Light cool smoke
6. Dry, 24 hours, 56°F
7. Dry, 20 days

B.

1. Ten days in dry room, 54°F
2. Light cool smoke
3. Dry room, 24 hours, 54°F
4. Dry for 21 days

C.

1. Grind, 1/4" plate
2. Mix
3. Stuff, 40-42 mm casing
4. Dry, 38°F, 18 hrs.

D.

1. Grind
2. Mix
3. Store, 38°F, until cured
4. Remix
5. Stuff
6. Sold fresh

E.

1. Grind
2. Mix
3. Stuff
4. Smoke, 120°F, 1 hour
5. Smoke, 130°F, 1 hour
6. Smoke, 150°F, 2 hours
7. Internal temperature of 133°F
8. Shower to 100°F internal temperature
9. Chill, 38°F

F.

1. Chop, beef trim
2. Grind, other meat 3/16" plate
3. Mix
4. Stuff
5. Smoke, cook to internal temperature of 150°F
6. Chill

8
1
0.87
1
1
0.2
3
4
0.5
8

CHORIZOS

Section 8 of 9

COMBI

Processing Procedures

G.

1. Chop, beef trim
2. Grind, other meat 3/16" plate
3. Mix
4. Stuff
5. Smoke, 6 hrs, 100°F
6. Room temperature, 24 hrs.

H.

1. Chill meat, 34°F
2. Grind pork, 1/2"
3. Grind beef, 1/8"
4. Mix
5. Re grind, 1/4"
6. Stuff, link
7. Cure, 36°F, 18 hours
8. Sell fresh

I.

1. Chill meat, 34°F
2. Grind pork, 1/2"
3. Grind beef, 1/8"
4. Mix
5. Re grind, 1/4"
6. Stuff, link
7. Cure, 36°F, 18 hours
8. Warm, 70°F, 2 hours
9. Smoke, 120°F
10. Chill to internal temperature of 50°F
11. Chill to 32°F or freeze

Cooking Forms

1. Medium or wide hog casings
2. Narrow beef rounds
3. Narrow hog casings
4. Link 3"

Meat block
Other Meats
or Undesir
Loaf, 2-4
Dry Ingredi
Gelatin
Moist Ingre
Water or i
Calculated co
Moisture
Fat
Protein
Properties
% Collage
Bind Poin
Color Poi

Section 9 of 9

Processing Pr

A.

1. Cut in
2. Paint
3. Place
4. Store
5. Chill
6. Slice

Cooking Form

1. Mold

COMBINATION LOAF

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	B	C	D	E	F	G	
Meat block														
Other Meats or Mixtures or Undesignated														
Loaf, 2-4 types	56	30	12	31	8	20	100							
Dry Ingredients														
Gelatin	13	0	85	0	20	0	2							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	12							
Calculated composition 5% shrink														
Moisture							57.8							
Fat							27.7							
Protein							12.7							
Properties														
% Collagen (Max. 35)							27.0							
Bind Points (Min. 1.8)							*1.2							
Color Points (Min. 2)							2.2							

Processing Procedure

Section 2 of 3

- A.
1. Cut into layers
 2. Paint or dip into gelatin
 3. Place in mold
 4. Store overnight
 5. Chill 28°F
 6. Slice

Cooking Form

Section 3 of 3

1. Mold

CORNED BEEF

Average Values

Section 1 of 6

	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													
Brisket	65	15	18	40	12	19	100	100					
Bull F.C.	70	10	20	20	30	47			100				
Cow F.C.	68	14	18	21	24	39				100			
Plate	41	40	18	42	16	25					100	100	
Round	73	5	21	20	27	45							100
Dry Ingredients													
Salt	.01	0	0	0	40	0	2.75	2.75	3	3	3.5	2.75	3.5
Moist Ingredients													
Water, hot	100	0	0	0	0	0	10.3	9.23			10.3	10.3	10.5
Calculated composition 15% shrink													
% Pump							13	12	DRY	DRY	12	13	12
Moisture							60.7	60.3	62.3	60.0	34.8	35.7	68.5
Fat							15.6	15.8	11.4	16.0	*42.0	*41.6	5.3
Protein							18.7	18.9	22.8	20.6	18.9	18.7	22.1
Properties													
% Collagen (Max. 35)							*40.0	*40.0	20.0	21.0	*42.0	*42.0	20.0
Bind Points (Min. 1.8)							2.3	2.3	6.9	5.0	3.0	3.3	6.0
Color Points (Min. 2)							3.6	3.6	10.7	8.0	4.7	4.7	9.9

CORNED

Meat block
Beef
Rump
Dry ingredients
Salt
Moist ingredients
Water
Calculated compo
% Pump
Moisture
Fat
Protein
Properties
% Collagen (
Bind Points (
Color Points (

Curing ingredie
Na or K Nitri
Spices
Celery seed
Onion powder
Pepper black

CORNED BEEF

Average Values

Section 2 of 6

	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							
Meat block														
Beef														
Rump	63	18	18	20	26	38	100							
Dry ingredients														
Salt	.01	0	0	0	40	0	3.5							
Moist Ingredients														
Water	100	0	0	0	0	0	12							
Calculated composition 15% shrink														
% Pump							12							
Moisture							58.7							
Fat							18.3							
Protein							18.3							
Properties														
% Collagen (Max. 35)							20.0							
Bind Points (Min. 1.8)							4.8							
Color Points (Min. 2)							7.0							

Average Values

Section 3 of 6

	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									
Spices														
Celery seed	6	25	18	0.5										
Onion powder	5	1	10	2										
Pepper black	11	8.5	12	2										

CORNED BEEF

Section 4 of 6

Processing Procedures

A.

1. Pickle

85 pounds water
6.1 pounds salt
10.5 ounces nitrite
1 pound garlic powder
4 ounces Na erythorbate

2. Pump 12%

B.

1. Pickle, 8 gallon 68°F

13.5 pounds salt
62 pounds water
4 ounces nitrate
0.37 ounces nitrite

C.

1. Pickle

5 gallon water, 38°F
6 pounds salt
1 pound sugar
1 ounce nitrite

D.

1. Spice to add to 25 gallons of pickle

1 pound black pepper in bag
1-1/2 pound mixed spice in bag
3 gallon water
Simmer 2 hours, add strained liquid to pickle

Also add
2 pound sugar
8 ounce maple flavor
4 ounce fresh garlic

CORNED B

Processing Procedure

E.

1. Cure meat in
2. Overhall, 10
3. Cure compl
4. Dry

F.

1. Cure meat is
2. Overhall, 10
3. Cure compl
4. Dry
5. Rubbed wit
6. Smoke

G.

1. Pump, 15%
2. Place in vat
3. Cover with
4. Cure, 38°F

H. Dry Cure

I.

1. Remove cc
2. Slice, 1"
3. Simmer, 20
4. Grind, 1"
5. Mix with s
6. Stuff
7. Retort
8. Chill

Cooking Forms

1. Cans
2. Plastic bag