

# FRANKFURTER

## Average Values

Section 17 of 25

	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
				<b>Curing Ingredients</b>							
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	1	0.75	0.5	0.5	0.5	0.5	0.5	0.5
Na Erythorbate	0.1	0	0	0.87	0.87						
<b>Spices</b>											
Allspice	8.5	8.7	6	1							
Cardamon	8	3.5	9	1		1					
Cinnamon	10	3	4				1				
Coriander	5	18	15	1	2	1	2	2	2	2	2
Garlic, Powder	6	1	17		0.75			0.5			
Ginger	9	4	8.5		1				1		
Mace	8	30	7			1	2			1	
Nutmeg	8	33	7	2				2			
Paprika	10	13	15					8			
Pepper, black	11	8.5	12	2							
Pepper, white	11	8.5	13		4.5	7	6	6	6	6	4
Sage	3	14	8.5				1				

# FRANKFU

Curing Ingredient
Na or K Nitrite
Na Erythorbate
Spices
Caraway
Cardamon
Celery, dry, gr
Cloves
Coriander
Garlic, Powde
Ginger
Mace
Mustard, prep
Mustard seed
Nutmeg
Paprika
Pepper black
Pepper, white

# FRANKFURTER

Average Values

Section 18 of 25

	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	31	32	
<b>Curing Ingredients</b>												
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
Na Erythorbate	0.1	0	0	0.87	0.87	0.87	0.87					
<b>Spices</b>												
Caraway	10	15	20					0.5				
Cardamom	8	3.5	9	0.5	0.5				1.4	0.1		
Celery, dry, ground	6	25	18									2
Cloves	7	22	6			1						
Coriander	5	18	15	3	3	2	1	3		5.4		1
Garlic, Powder	6	1	17						1.4			
Ginger	9	4	8.5			1	1			0.2		
Mace	8	30	7				1	2				
Mustard, prepared	80	4	5	16								
Mustard seed, ground	6	24	30			15						8
Nutmeg	8	33	7	2	2	1				1.2		
Paprika	10	13	15	4	4	4				0.4		12
Pepper black	11	8.5	12									2
Pepper, white	11	8.5	1.3	5	5		6.5	7	4.3	0.8		2

24
0.25
0.5
2
4

# FRANKFURTER

## Average Values

Section 19 of 25

	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							
				33	34	35	36	37	38	39	40
				<b>Curing Ingredients</b>							
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.2	0.2
Na Erythorbate	0.1	0	0							0.87	0.87
<b>Spices</b>										1	
Allspice	8.5	8.7	6								1
Cardamon	8	3.5	9								
Celery, dry, ground	6	25	18	2							
Celery seed, ground	6	25	18							1	2
Coriander	5	18	15		3	2	2	2	2		
Garlic, Powder	6	1	17	1						0.5	0.5
Ginger	9	4	8.5			2	1.1				4
Liquid smoke	80	0	0							1	
Mace	8	30	7	1		2	1.1	1			4
Mustard prepared											
Mustard seed, ground	6	24	30	8	1						
Nutmeg	8	33	7		2				1		
Onion powder	5	1	10							0.5	1
Paprika	10	13	15	12							8
Pepper black	11	8.5	12	2							
Pepper, white	11	8.5	13	2	5	2	6.5	6	6	4	4

# FRANKFURTER

Curing Ingredi  
Na or K Nitr  
Na Erythorb  
Spices  
Celery seed,  
Coriander  
Garlic, Pow  
Mace  
Mustard see  
Nutmeg  
Onion powe  
Paprika  
Pepper blac  
Pepper, whi

Curing Ingr  
Na or K N  
Spices  
Coriander  
Mace  
Pepper, w

# FRANKFURTER

## Average Values

## Section 20 of 25

	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								
				41	42	43	44	45	46	47	48	
Curing Ingredients												
Na or K Nitrite	0.1	0	0	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
Na Erythorbate	0.1	0	0	0.87	0.87	0.87	0.87	0.87				
Spices												
Celery seed, ground	6	25	18	2	2	2						
Coriander	5	18	15				2	1	1.3			
Garlic, Powder	6	1	17	1	1		1	1				
Mace	8	30	7	1	1	1			2			
Mustard seed, ground	6	24	30	8	4		4	4				
Nutmeg	8	33	7				2					
Onion powder	5	1	10			2	2	1				
Paprika	10	13	15	12			8	8				
Pepper black	11	8.5	12	2						4	2.5	
Pepper, white	11	8.5	1.3	2	4	4	5	4	4			

## Average Values

## Section 21 of 25

	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								
				49								
Curing Ingredients												
Na or K Nitrate	0.1	0	0	2								
Spices												
Coriander	5	18	15	2								
Mace	8	30	7	2								
Pepper, white	11	8.5	1.3	6								

# FRANKFURTER

Section 22 of 25

## Processing Procedures

- A.
1. Grind and regrind
  2. Mix
  3. Emulsify
  4. Stuff and link
  5. Cook and smoke to internal temperature of 152°F
  6. Shower, 15 min.
  7. Cooler, overnight
- B.
1. Grind
  2. Mix
  3. Stuff and link
  4. Hold, 1 hour, room temp.
  5. Smoke and cook to 155°F internal temperature
  6. Shower, 10 min
  7. Chill
- C.
1. Grind
  2. Mix
  3. Emulsify
  4. Stuff and link
  5. Smoke and cook to internal temperature of 150°F
  6. Shower, 5 min.
  7. Cooler
- D.
1. Chop
  2. Stuff, link
  3. Smoke and cook to internal temperature of 160°F
  4. Shower, 10 min
  5. Cooler
- E.
1. Grind
  2. Chop
  3. Stuff and link
  4. Smoke and cook
  5. Internal temperature of 148 to 163°F
  6. Chill, 85°F with shower
  7. Peel

# FRANKF

## Processing Proc

- F.
1. Grind
  2. Chop
  3. Mix
  4. Stuff and
  5. Chill, 15
  6. Smoke
  7. Cook in
  8. Internal
  9. Shower.
- G.
1. Cheese
  2. Grind cl
  3. Add in l
- H.
1. Chop
  2. Stuff, li
  3. Hold, 1
  4. Room t
  5. Smoke :
- I.
1. Grind
  2. Chop ar
  3. Smoke
  4. Hot shc
  5. Cold sh
- J.
1. Fine gr
  2. Mix
  3. Stuff
  4. Room t
  5. Dry sm
  6. Heavy
  7. Cook to
  8. Steam c
  9. Shower
  10. Dry, ro
  11. Chill to
- K.
1. Fine gr
  2. Mix
  3. Stuff
  4. Room t

# FRANKFURTER

Section 23 of 25

## Processing Procedures

F.

1. Grind
2. Chop
3. Mix
4. Stuff and link
5. Chill, 12 hours, cure
6. Smoke
7. Cook in 170°F water
8. Internal temperature of 155°F
9. Shower, 5 min.

G.

1. Cheese frank
2. Grind cheese, 1/8" plate
3. Add in last few revolutions of chopper

H.

1. Chop
2. Stuff, link
3. Hold, 18 hours, 38°F
4. Room temperature, 2 hrs
5. Smoke and cook

I.

1. Grind
2. Chop and mix to 58°F
3. Smoke and cook
4. Hot shower
5. Cold shower

J.

1. Fine grind
2. Mix
3. Stuff
4. Room temperature, 30 minutes to 1 hr
5. Dry smoke, 30 minutes
6. Heavy smoke, 1-1/2 hours
7. Cook to internal temperature of 138°F
8. Steam cook to 155°F internal temperature
9. Shower to 100°F internal temperature
10. Dry, room temperature
11. Chill to internal temperature of 50°F

K.

1. Fine grind
2. Mix
3. Stuff
4. Room temperature, 30 minutes to 1 hour

# FRANKFURTER

Section 24 of 25

## Processing Procedures

### K. (cont)

5. Dry smoke, 30 minutes
6. Heavy smoke, 1-1/2 hour
7. Cook to internal temperature of 152°F
8. Shower to 100°F internal temperature
9. Dry, room temperature
10. Chill to internal temperature of 50°F

### L.

1. Grind
2. Chop to 44°F
3. Add pork and chop to 60°F
4. Stuff
5. Smoke and cook to internal temperature of 155°F
6. Chill to 34°F
7. Peel
8. Pack

### M.

1. Maximum chop temperature, 55°F
2. Max cook temperature of 150°F (internal)

### N.

1. Grind beef
2. Mix
3. Grind pork
4. Chop, mix
5. Stuff
6. Smoke
7. Water cook to internal temperature of 145°F
8. Water cool to 90°F internal temperature
9. Chill, 38°F

## Cooking Forms

1. Artificial casing for skinless
2. Use 25 mm cellulose casing
3. Use 22 mm sheep casings
4. Hog casing
5. Use 25-28 mm casings

# FRANKI

Meat block  
Other Meats  
or Undesig  
Bone  
Frankfurte  
Calculated co  
Moisture  
Fat  
Protein

## Processing Pr

### A.

1. Surro  
1.  
Pr

### B.

1. Water

## Cooking For

1. Cans

Section 25 of 25

# FRANKFURTER, CANNED

## 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														
Bone	12	30	18	—	—	—	use							
Frankfurter	56	26	13	25	8	20	100							
Calculated composition 0% shrink														
Moisture							56.0							
Fat							26.0							
Protein							13.0							

## Processing Procedures

Section 2 of 3

A.

1. Surround media (beef broth)  
1 part protein: 135 parts water  
Prepared by cooking bones

B.

1. Water pack

## Cooking Form

Section 3 of 3

1. Cans



# FRANKFURTER, CHILI

## 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
<b>Meat block</b>													
Beef													
Bull F.C.	70	10	20	20	30	47	60	60					
Chuck	66	16	18	30	24	38			60	60			
<b>Pork</b>													
Trim 80 (lean)	60	23	16	25	16	25	20	20	20	20			
Trim Reg	34	58	8	36	10	8	20	20	20	20			
<b>Dry Ingredients</b>													
Salt	.01	0	0	0	40	0	2.5	2.5	2.5	2.5			
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.5	0.5	0.5			
<b>Moist Ingredients</b>													
Water or ice	100	0	0	0	0	0	10	10	10	10			
<b>Fruit &amp; Vegetables</b>													
Pimiento, chopped	92	1	1	0	0	60	18.3		18.3				
Tomato, puree	87	0	2	0	0	70		9		9			
<b>Calculated composition 12% shrink</b>													
Moisture							62.2	59.6	60.1	57.4			
Fat							19.4	20.7	22.5	24.0			
Protein							14.7	15.8	13.7	14.7			
<b>Properties</b>													
% Collagen (Max. 35)							22.2	22.3	29.2	29.2			
Bind Points (Min. 1.8)							3.7	4.0	2.8	3.0			
Color Points (Min. 2)							5.8	6.2	4.5	4.8			

FRANKF

Curing Ingre  
Na or K Ni  
Spices  
Chili pepprs  
Cumin  
Nutmeg  
Oregano  
Paprika

Processing Prc

A.

1. Chop
2. Stuff
3. Smoke
4. Cook a

Cooking Form

1. Artifici
2. Use 25
3. Use 22
4. Hog ca
5. Use 25

# FRANKFURTER, CHILI

## 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	
<b>Curing Ingredients</b>												
Na or K Nitrite	0.1	0	0	0.25								
<b>Spices</b>												
Chili pepper	8	17	12	28								
Cumin	8	22	18	1								
Nutmeg	8	33	7	3								
Oregano	7	10	11	4								
Paprika	10	13	15	12								

## Processing Procedure

Section 3 of 4

A.

1. Chop
2. Stuff
3. Smoke, 30 minutes
4. Cook at 170°F

## Cooking Forms

Section 4 of 4

1. Artificial casing for skinless
2. Use 25 mm cellulose casing
3. Use 22 mm sheep casings
4. Hog casing
5. Use 25-28 mm casings

# FRISSES [Sopperes(s)ata]

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	
<b>Meat block</b>														
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							
<b>Dry Ingredients</b>														
Dextrose	.06	0	0	0	10	0	0.25							
Salt	.01	0	0	0	40	0	3.4							
Sugar (sucrose)	.06	0	0	0	10	0	0.25							
<b>Fruit &amp; Vegetables</b>														
Garlic, fresh	.61	0	6	0	0	0	0.06							
<b>Calculated composition 30% shrink</b>														
Moisture							30.2							
Fat							*44.8							
Protein							19.2							
<b>Properties</b>														
% Collagen (Max. 35)							29.2							
Bind Points (Min. 1.8)							3.5							
Color Points (Min. 2)							5.2							

FRISSE:

Curing Ingr  
Na or K N  
Spices  
Chili pepp  
Pepper, w  
Pimiento.

Processing Ph  
A.  
1. Grind  
2. Mix  
3. Cure :  
4. Stuff  
5. Greer  
6. Dry n

Cooking For  
1. Synth

# 'RISSES [Sopperes(s)ata]

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	3	4	5	6	7	8	
<u>Curing Ingredients</u>												
Na or K Nitrate	0.1	0	0	3								
<u>Spices</u>												
Chili pepper	8	17	12	4								
Pepper, white	11	8.5	1.3	7								
Pimiento, powder	8	17	12	4								

## Processing Procedure

Section 3 of 4

A.

1. Grind
2. Mix
3. Cure at 38°F
4. Stuff
5. Green room, 24 hours 55°F
6. Dry room, 60-90 days

## Cooking Form

Section 4 of 4

1. Synthetic casing

# GALICIAN (Galacian) SAUSAGE

GALICIAN

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	20	20								
Pork																
Cheek meat	67	15	17	72	9	29	20	20								
Trim 80 (lean)	60	23	16	25	16	25	50	50								
Trim Reg	34	58	8	36	10	8	10	10								
Dry ingredients																
Corn flour	29	21	8	0	18	0	3.5									
Salt	.01	0	0	0	40	0	3	3								
Calculated composition 30% shrink																
Moisture							52.5	53.6								
Fat							25.3	25.4								
Protein							16.8	17.0								
Properties																
% Collagen (Max. 35)							*36.1	*36.9								
Bind Points (Min. 1.8)							2.7	2.7								
Color Points (Min. 2)							4.6	4.8								

Curing Ingre  
Na or K N  
Na or K N  
Spices  
Coriander  
Garlic. Po  
Pepper. wi

Processing Pr

A.

1. Grind
2. Mix
3. Stuff
4. Hold,
5. Smok
6. Cool

Cooking For

1. Beef

# GALICIAN (Galacian) 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	2	3	4	5	6	7	8		
<u>Curing Ingredients</u>													
Na or K Nitrite	0.1	0	0	0.25									
Na or K Nitrate	0.1	0	0	2									
<u>Spices</u>													
Coriander	5	18	15	2									
Garlic, Powder	6	1	17	1									
Pepper, white	11	8.5	13	6									

Processing Procedure

Section 3 of 4

A.

1. Grind
2. Mix
3. Stuff
4. Hold, 18 hours, 40°F
5. Smoke and cook
6. Cool

Cooking Form

Section 4 of 4

1. Beef rounds

# GARLIC, 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	C	D	E	F	G		
<b>Meat block</b>															
<b>Beef</b>															
Bull F.C.	70	10	20	20	30	47	50								
Cow F.C.	68	14	18	21	24	39		75	60						
Fat, cured	15	80	5	92	0	0				15					
Trim 75, cured	62	23	14	38	16	25				85					
<b>Pork</b>															
Backfat	5	93	1	95	0	0		10							
Ham fat, cured	15	81	4	93	0	0		15							
Hean	73	10	15	27	6	32			15						
Jowl, skinned	24	71	5	43	5	2			10						
Liver	73	7	19	24	2	49			15						
Trim 50	36	52	10	34	12	9	50								
<b>Dry Ingredients</b>															
Dextrose	.06	0	0	0	10	0	1	1	1	0.5					
Non-fat dry milk	3	1	38	0	25	0	4	4	4						
Salt	.01	0	0	0	40	0	3	2.5	3	2.5					
<b>Moist Ingredients</b>															
Water or ice	100	0	0	0	0	0	25								
<b>Fruit &amp; Vegetables</b>															
Garlic, fresh	61	0	6	0	0	0	0.12		0.12						
<b>Calculated composition 7% shrink</b>															
Moisture							55.6	46.4	57.4	49.8					
Fat							25.1	*32.0	18.0	*32.9					
Protein							13.3	15.7	17.8	13.2					
<b>Properties</b>															
% Collagen (Max. 35)							22.5	22.2	21.1	41.2					
Bind Points (Min. 1.8)							3.2	3.6	3.2	2.0					
Color Points (Min. 2)							4.2	5.3	6.3	3.1					

# GARLIC

- Curing Ingredi
- Na or K Nit
- Na Erythori
- Spices
- Cardamon
- Coriander
- Garlic, Pow
- Ginger
- Mace
- Mustard see
- Nutmeg
- Paprika
- Pepper, whi

## Processing Proc

- A.
- 1. Internal
- B.
- 1. Grind
- 2. Mix
- 3. Stuff
- 4. Smoke,
- 5. Cook at
- 6. Shower

## Cooking Form

- 1. Artificia

# GARLIC, 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	2	3	4	5	6	7	8
<b>Curing Ingredients</b>											
Na or K Nitrite	0.1	0	0	0.25							
Na Erythorbate	0.1	0	0	0.87							
<b>Spices</b>											
Cardamon	8	3.5	9	0.5							
Coriander	5	18	15	3	1						
Garlic, Powder	6	1	17	2							
Ginger	9	4	8.5		1						
Mace	8	30	7		1.5						
Mustard seed, ground	6	24	30	16							
Nutmeg	8	33	7	2							
Paprika	10	13	15	4							
Pepper, white	11	8.5	1.3	5	6						

## Processing Procedures

Section 3 of 4

A.

1. Internal temperature of 155°F

B.

1. Grind
2. Mix
3. Stuff
4. Smoke, 2 hours
5. Cook at 165°F
6. Shower

## Cooking Form

Section 4 of 4

1. Artificial casing



# GELATIN, SOLUTION

# GLAZE

## 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			
<u>Meat block</u>																
<u>Dry Ingredients</u>																
Gelatin	13	0	85	0	20	0	1	1								
Salt	.01	0	0	0	40	0	.06									
<u>Moist Ingredients</u>																
Water or ice	100	0	0	0	0	0	6	8								
<u>Calculated composition 0% shrink</u>																
Moisture							*86.8	*90.3								
Fat							0	0								
Protein							12.0	9.4								
<u>Properties</u>																
% Collagen (Max. 35)							0	0								
Bind Points (Min. 1.8)							2.4	1.9								
Color Points (Min. 2)							*0	*0								

Meat block  
Dry Ingredi  
  Corn syru  
  Dextrose  
  Gelatin  
  Sugar, br  
  Sugar (su  
  Moist Ingr  
  Corn syru  
  Water or i  
  Fruit & Veg  
  Apricot pi  
  Peach pul  
  Pineapple  
  Pineapple  
  Pineapple  
  Calculated co  
  Moisture  
  Fat  
  Protein

## Average Values

## Section 2 of 3

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 10 lbs. of gelatin mix												
				1	2	3	4	5	6	7	8					
<u>Spices</u>																
Vinegar, 90 grain	94	0	0	16												

## Cooking Form

## Section 3 of 3

1. Vat

# GLAZE FOR BAKED HAM

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	
Meat block													
Dry Ingredients													
Corn syrup solids	3.5	0	0	0	5	0	50						
Dextrose	.06	0	0	0	10	0		0.75	0.75	0.75	0.75		
Gelatin	13	0	85	0	20	0	4						
Sugar, brown	2	0	0	0	0	0		7.25	7.25				
Sugar (sucrose)	.06	0	0	0	10	0	2			7.25	7.25		
Moist Ingredients													
Corn syrup	20	0	0	0	5	0	50						
Water or ice	100	0	0	0	0	0	20						
Fruit & Vegetables													
Apricot pulp, cooked	89	0	1	0	0	5		2		2			
Peach pulp, cooked	91	0	1	0	0	2			2		2		
Pineapple, slices	84	0	0	0	0	0		use					
Pineapple juice	86	0	0	0	0	0	4			4			
Pineapple preserves	29	0	1	0	0	0							use
Calculated composition 0% shrink													
Moisture								*32.1	*19.3	*19.7	*37.3	*18.2	*29.0
Fat								0	0	0	0	0	0
Protein								4.3	0.2	0.2	0.1	0.2	1.0

# GLAZE FOR BAKED HAM

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 glaze mixture									
				1	2	3	4	5	6	7	8		
Spices													
Horseradish	87	0	1	use									
Mace	8	30	7		use								
Mustard, prepared	80	4	5	use									
Nutmeg	8	33	7		use								
Paprika	10	13	15	0.5	0.5	0.5							

## Processing Procedures

Section 3 of 4

- A.
- Mix
  - Add water or pineapple juice to moisten
  - Hold, 24 hours
  - Apply 4 ounce/ham
  - Sprinkle with mace or nutmeg
  - Sprinkle with granulated sugar
  - Bake ham at 400°F to internal temperature of 170°F
- B.
- Cook to 240°F
  - Cool to 120°F
  - Dip cooked hams
  - Apply pineapple slices
  - Stuff
- C.
- Use glaze for last 1/2 hr of baking

## Cooking Form

Section 4 of 4

- Kettle

GOTEBO

- Meat block
- Beef
- Bull F.C.
- Cheek meat
- Cow F.C.
- Heart
- Pork
- Backfat
- Cheek meat
- Trim 80 (lean
- Trim Reg
- Dry Ingredients
- Cereal flour
- Dextrose
- Non-fat dry m
- Salt
- Sugar (sucros
- Moist Ingredier
- Water or ice
- Calculated comp
- Moisture
- Fat
- Protein
- Properties
- % Collagen (
- Bind Points (
- Color Points (

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	
<b>Meat block</b>														
Beef														
Bull F.C.	70	10	20	20	30	47	80	75	35					
Check meat	70	20	18	59	14	48			20	20				
Cow F.C.	68	14	18	21	24	39			35	80	75	40		
Heart	70	13	17	27	6	40			20	20				
<b>Pork</b>														
Backfat	5	93	1	95	0	0	20				20			
Check meat	67	15	17	72	9	29								27
Trim 80 (lean)	60	23	16	25	16	25								33
Trim Reg	34	58	8	36	10	8		25	25	25		25		
<b>Dry Ingredients</b>														
Cereal flour	12	1	10	0	18	0	3.5		3.5	3.5		3.5		
Dextrose	.06	0	0	0	10	0	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.4
Non-fat dry milk	3	1	38	0	25	0		3.5			3.5			
Salt	.01	0	0	0	40	0	2.75	2.75	2.75	2.75	2.75	2.75	2.75	3.4
Sugar (sucrose)	.06	0	0	0	10	0								0.4
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0	10	15	10	10	10	15		
<b>Calculated composition 10% shrink</b>														
Moisture							53.1	58.3	56.9	56.2	51.2	57.3	58.3	
Fat							25.3	20.1	23.4	24.8	28.4	22.8	18.4	
Protein							15.6	16.7	15.6	14.9	15.2	14.7	18.2	
<b>Properties</b>														
% Collagen (Max. 35)							20.7	20.3	31.5	32.5	20.1	22.1	*36.0	
Bind Points (Min. 1.8)							4.6	4.6	2.9	2.4	3.6	3.2	3.2	
Color Points (Min. 2)							7.2	6.6	6.2	5.4	5.3	5.0	5.8	

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							
Meat block														
Beef														
Trim 90 (lean)	71	11	18	28	27	43	40							
Pork														
Check meat	67	15	17	72	9	29	27							
Trim 80 (lean)	60	23	16	25	16	25	33							
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	0.5							
Salt	.01	0	0	0	40	0	3.4							
Calculated composition 10% shrink														
Moisture							59.8							
Fat							17.2							
Protein							18.3							
Properties														
% Collagen (Max. 35)							*38.8							
Bind Points (Min. 1.8)							3.4							
Color Points (Min. 2)							6.1							

- Curing Ingre
- Na or K Nit
- Na or K Nit
- Spices
- Cardamon
- Coriander
- Garlic, Pow
- Mustard sec
- Nutmeg
- Pepper blac
- Pepper, whi

# GOTEBORG

## 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	7	8
<b>Curing Ingredients</b>											
Na or K Nitrite	0.1	0	0	0.25	0.25						
Na or K Nitrate	0.1	0	0			3					
<b>Spices</b>											
Cardamon	8	3.5	9			1					
Coriander	5	18	15			1					
Garlic, Powder	6	1	17	0.5							
Mustard seed, ground	6	24	30	5	5						
Nutmeg	8	33	7	2	2						
Pepper black	11	8.5	12	5	5						
Pepper, white	11	8.5	1.3			8					

# GOTEBORG

Section 4 of 5

## Processing Procedures

- A.
1. Grind
  2. Mix
  3. Cure, 38°F
  4. Remix
  5. Stuff
  6. Green room, 38°F, 24 hours
  7. Heavy smoke
  8. Dry room
- B.
1. Grind
  2. Mix
  3. Cure, 38°F, 12 hours
  4. Re grind
  5. Stuff
  6. Room temperature, 4 hrs
  7. Smoke, 130°F, 3 hours
  8. Cook to internal temperature of 145°F
  9. Shower to internal temperature of 120°F
  10. Room temperature, 2 hour
  11. Chill to 45°F
- C.
1. Grind
  2. Mix
  3. Cure, 38°F, 12 hours
  4. Re grind
  5. Stuff
  6. Room temperature, 3 hours
  7. Smoke, 130°F, 4 hours
  8. Steam to 145°F, internal temperature
  9. Shower to 120°F, internal temperature
  10. Room temperature, 2 hours
  11. Chill to 45°F, internal temperature

## Cooking Forms

1. Artificial casing
2. Beef casing

GOTH

Meat block  
Beef  
Trim 90%  
Pork  
Trim Reg  
Dry Ingre  
Dextrose  
Salt  
Sugar (su  
Calculated c  
Moisture  
Fat  
Protein  
Properties  
% Collag  
Bind Poir  
Color Poi

Section 5 of 5

# GOTHAER

## 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																	
Beef																	
Trim 90 (lean)	71	11	18	28	27	43	20										
Pork																	
Trim Reg	34	58	8	36	10	8	80										
Dry Ingredients																	
Dextrose	.06	0	0	0	10	0	0.4										
Salt	.01	0	0	0	40	0	3										
Sugar (sucrose)	.06	0	0	0	10	0	0.4										
Calculated composition 10% shrink																	
Moisture							33.2										
Fat							*52.0										
Protein							10.7										
Properties																	
% Collagen (Max. 35)							33.1										
Bind Points (Min. 1.8)							*1.7										
lor Points (Min. 2)							2.2										



GOTHAER

GOUL

Average Values

Section 2 of 3

	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 Nitrate	0.1	0	0	3								
Spices												
Pepper, white	11	8.5	1.3	8								

Cooking Forms

Section 3 of 3

1. Pork casing
2. Artificial casing

- Meat block
- Beef
- Trim 80
- Veal
- Lean
- Dry Ingrid
- Cereal fl
- Gelatin
- Salt
- Fruit & Ve
- Catsup
- Onion
- Tomato p
- Calculated c
- Moisture
- Fat
- Protein
- Properties
- % Collap
- Bind Poi
- Color Po

# GOULASH, HUNGARIAN

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													
Trim 80	63	20	17	30	24	39	100	100					
Veal													
Lean	69	10	19	27	26	30			100	100			
Dry Ingredients													
Cereal flour	12	1	10	0	18	0	5	5	5	5			
Gelatin	13	0	85	0	20	0	2.5		2.5				
Salt	.01	0	0	0	40	0	2.3	2.3	2.25	2.25			
Fruit & Vegetables													
Catsup	69	1	2	0	0	80	4	4	4	4			
Onion	89	0	1	0	0	0	5	5	6	6			
Tomato puree	87	0	2	0	0	70	6	6	6	6			
Calculated composition 6% shrink													
Moisture							58.7	59.8	63.9	65.2			
Fat							17.1	17.5	8.5	8.7			
Protein							16.9	15.4	18.5	22.2			
Properties													
% Collagen (Max. 35)							25.7	28.8	23.4	19.9			
Bind Points (Min. 1.8)							3.9	3.6	4.6	4.3			
Color Points (Min. 2)							5.8	5.9	4.9	5.0			

# GOULASH, HUNGARIAN

GROU

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		
<u>Spices</u>													
Caraway seed, ground	10	15	20	3									
Celery seed, ground	6	25	18	5									
Coriander	5	18	15	3									
Paprika	10	13	15	20									
Pepper, red	8	17	12	0.25									

Meat block  
Beef  
Chuck  
Cow F.  
Fat  
Flank  
Trim 90  
Dry Ingr  
Rusk  
Salt  
Soy prc  
Textur  
Whey  
Moist Ingr  
Textur  
hydrat  
Water c  
Calculated  
Moistu  
Fat  
Protein  
Properties  
% Coll  
Bind P.  
Color

## Processing Procedure

Section 3 of 4

A.

1. Grind
2. Cook, well done
3. Cool
4. Stuff
5. Ice water dip
6. Cool
7. Dissolve, 1 lbs in 1-1/2 cups of water and serve

## Cooking Form

Section 4 of 4

1. Vat

# GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN

Average Values

Section 1 of 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							
							A	B	C	D	E	F	G	
<b>Meat block</b>														
<b>Beef</b>														
Chuck	66	16	18	30	24	38	40	40	40					
Cow F.C.	68	14	18	21	24	39				55	55			
Fat	5	94	1	95	0	0						38	13	
Flank	43	42	13	24	12	20	60	60	60	45	45			
Trim 90 (lean)	71	11	18	28	27	43						62	87	
<b>Dry Ingredients</b>														
Rusk	5	9	14	0	16	0						3.7		
Salt	.01	0	0	0	40	0	1.2	1.2	1.2	0.7	0.7	1.5	1.5	
Soy protein concentrate	8	0	75	0	45	0						3.7		
Textured veg. protein	8	1	50	0	35	0				21	14			
Whey	4.5	1	13	0	20	0	1.8	1.8	1.8					
<b>Moist Ingredients</b>														
Textured Veg. Protein, hydrated	74	0	14	0	10	0	14	8.5	4.6					
Water or ice	100	0	0	0	0	0	30	19	11	20	27	15	22	
<b>Calculated composition 0% shrink</b>														
Moisture							*63.0	59.4	56.2	55.3	59.9	*49.6	*68.4	
Fat							21.5	24.2	26.7	18.9	18.9	*34.6	17.6	
Protein							11.7	12.6	13.4	18.5	16.1	12.0	12.8	
<b>Properties</b>														
% Collagen (Max. 35)							23.6	24.7	25.5	13.3	15.3	21.1	27.8	
Bind Points (Min. 1.8)							2.0	2.2	2.3	4.8	3.9	3.5	3.4	
Color Points (Min. 2)							2.9	3.3	3.6	3.6	3.6	3.9	5.5	

# GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN

GROUND

Average Values

Section 2 of 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							
							H	I	J	K	L	M	N	
Meat block														
Beef							29							
Flank	43	42	13	24	12	20								
Plate	41	40	18	42	16	25		82						
Trim 90 (lean)	71	11	18	28	27	43		18	83	83				
Trim 85	66	15	18	28	26	41	71				50			
Trim 75	58	25	16	38	22	34						100	100	
Trim 50	38	50	11	42	12	19					50			
Pork														
Backfat	5	93	1	95	0	0			16		16			
Dry Ingredients												0.4	0.5	
MSG	0	0	0	0	0	0								
Non-fat dry milk	3	1	38	0	25	0				1.2				
Plant protein hydrolysate	8	0	30	0	20	0					0.2			
Salt	.01	0	0	0	40	0	1	0.7	1.5	1.5				0.1
Soy protein concentrate	8	0	75	0	45	0			1.2					
Textured veg. protein	8	1	50	0	35	0	42	41			4	5	4	
Moist Ingredients														
Water or ice	100	0	0	0	0	0	80	90	22	22	13	15	7	
Calculated composition 0% shrink														
Moisture							64.0	60.3	*66.1	*66.1	55.6	60.9	58.8	
Fat							10.4	15.2	19.4	19.4	27.7	20.8	22.5	
Protein							16.8	16.6	12.7	12.6	14.1	15.4	16.2	
Properties														
% Collagen (Max. 35)							11.9	18.5	27.1	27.9	29.1	32.8	33.8	
Bind Points (Min. 1.8)							5.0	4.5	3.6	3.4	3.2	3.6	3.8	
Color Points (Min. 2)							2.7	2.2	5.2	5.2	4.0	4.5	4.9	

Meat block  
 Beef  
 Trim 75  
 Trim 70  
 Trim 65  
 Dry Ingredient  
 MSG  
 Peanut grit  
 Plant protein  
 hydrolysate  
 Salt  
 Textured ve  
 Moist Ingredi  
 Textured V  
 hydrated  
 Water or ice  
 Calculated corr  
 Moisture  
 Fat  
 Protein  
 Properties  
 % Collager  
 Bind Points  
 Color Point

# GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN

Average Values

Section 3 of 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						
								O	P	Q	R	S	T	U
<b>Meat block</b>														
<b>Beef</b>														
	Trim 75	58	25	16	38	22	34	100	100	100				
	Trim 70	55	30	15	39	20	31				100	100	100	
	Trim 65	50	35	14	39	18	28							100
<b>Dry Ingredients</b>														
	MSG	0	0	0	0	0	0				0.4			
	Peanut grit	5	48	26	0	18	0							17
	Plant protein hydrolysate	8	0	30	0	20	0				0.2			
	Salt	.01	0	0	0	40	0	0.1			1	1	0.8	1.7
	Textured veg. protein	8	1	50	0	35	0		4.8	4				
<b>Moist Ingredients</b>														
	Textured Veg. Protein, hydrated	74	0	14	0	10	0	5.2			17	15	42	
	Water or ice	100	0	0	0	0	0	9	14	12	25	27	50	45
<b>Calculated composition 0% shrink</b>														
	Moisture							62.0	60.9	60.6	*64.5	*65.1	*70.6	*58.6
	Fat							21.9	21.1	21.6	20.9	21.0	15.6	26.4
	Protein							14.6	15.5	15.5	12.1	12.0	10.8	11.3
<b>Properties</b>														
	% Collagen (Max. 35)							*36.4	33.0	33.8	33.7	34.1	28.1	29.5
	Bind Points (Min. 1.8)							3.1	3.7	3.6	2.3	2.2	1.9	2.0
	Color Points (Min. 2)							4.8	4.6	4.7	3.2	3.3	2.4	2.4

ons	
M	N
100	100
0.5	
	0.1
5	4
	7
60.2	58.8
20.8	22.5
15.4	16.2
32.8	33.8
3.6	3.8
4.5	4.9

# GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN

GROUND

Average Values

Section 4 of 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						
							V	W	X	Y	Z	AA	
<b>Meat block</b>													
<b>Beef</b>													
Trim 65	50	35	14	39	18	28	100						
<b>Pork</b>													
Trim 80 (lean)	60	23	16	25	16	25		50					
Trim Reg	34	58	8	36	10	8		50					
<b>Poultry</b>													
<b>Chicken</b>													
Meat	57	25	17	18	23	19			100	90			
Skin, cooked	22	15	60	99	6	0				10			
<b>Turkey</b>													
Meat	68	7	24	18	23	19					100	90	
Skin, cooked	22	15	60	99	6	0						10	
<b>Dry Ingredients</b>													
Bread crumb	7	5	13	0	15	0			2		2		
Peanut	5	48	26	0	18	0	10						
Salt	.01	0	0	0	40	0	1.7	2		1.4		1.4	
Soy protein concentrate	8	0	75	0	45	0			6		6		
Textured veg. protein	8	1	50	0	35	0		7					
Wheat, fines	12	2	12	0	18	0	7						
<b>Moist Ingredients</b>													
Water or ice	100	0	0	0	0	0	45	18	12	3	12	3	
<b>Calculated composition 0% shrink</b>													
Moisture							*58.9	51.6	58.0	54.1	67.2	63.6	
Fat							24.4	*31.9	20.9	23.0	5.9	7.5	
Protein							10.7	12.2	18.1	20.4	24.0	26.4	
<b>Properties</b>													
% Collagen (Max. 35)							31.2	22.2	14.1	*40.8	15.0	*35.7	
Bind Points (Min. 1.8)							1.9	2.3	5.0	3.7	6.3	5.1	
Color Points (Min. 2)							2.4	1.8	2.7	2.8	3.8	3.9	

**Curing Ingredi**  
**Spices**  
 Celery seed  
 Chili pepper  
 Garlic, Powe  
 Mustard see  
 Onion powd  
 Pepper black  
 Pepper, whit

**Processing Proc**

A.

1. Rehydrat
2. Mix with
3. Grind, 1,
4. Mix

**Cooking Form**

1. Patties

# GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN

Average Values

Section 5 of 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									
				1	2	3	4	5	6	7	8		
Curing Ingredients				NONE									
Spices				NONE									
Celery seed	6	25	18		0.5	0.1							
Chili pepper	8	17	12		0.3		3						
Garlic, Powder	6	1	17			0.1	0.1						
Mustard seed, ground	6	24	30				0.2						
Onion powder	5	1	10		0.6	0.6	0.5	6					
Pepper black	11	8.5	12			0.4	0.3	1					
Pepper, white	11	8.5	1.3						6				

## Processing Procedure

Section 6 of 7

A.

1. Rehydrate soy, 40°F, 15 Minutes
2. Mix with meat
3. Grind, 1/2"
4. Mix

## Cooking Form

Section 7 of 7

1. Patties