

HAM AND EGG JELLIED SALAD

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															
Pork															
Ham, deviled	51	32	14	30	6	20	45								
Dry Ingredients															
Gelatin	13	0	85	0	20	0	5.3								
Salt	.01	0	0	0	40	0	0.6								
Moist Ingredients															
Egg, hard cooked	74	12	13	0	0	1	55								
Water, hot	100	0	0	0	0	0	80								
Water or ice	100	0	0	0	0	0	40								
Worcestershire sauce	62	1	6	0	0	90	1.25								
Fruit & Vegetables															
Catsup	69	1	2	0	0	80	20								
Celery, sliced	94	0	1	0	0	0	20								
Onion	89	0	1	0	0	0	20								
Pickle, liquid	0	0	0	0	0	0	11								
Pickle, sweet	61	1	1	0	0	0	20								
Calculated composition 6% shrink															
Moisture							*76.4								
Fat							7.2								
Protein							6.4								
Properties															
% Collagen (Max. 35)							9.9								
Bind Points (Min. 1.8)							*0.4								
Color Points (Min. 2)							*0.6								

HAM

Spices
Pepper t

Processing I

A.

1. Softe
2. Diss
3. Add
4. Pour
5. Chill
6. Corn
7. Pour
8. Chill
9. Unm

Cooking For

1. Mold

HAM AND EGG LOAF

HAM A.

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														
Salami meat, cooked	56	30	12	31	8	20	100							
Dry Ingredients														
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.5							
Moist Ingredients														
Egg white, cooked cubed	86	0	10	0	0	0	10							
Calculated composition 6% shrink														
Moisture							54.2							
Fat							28.1							
Protein							12.2							
Properties														
% Collagen (Max. 35)							28.6							
Bind Points (Min. 1.8)							*0.9							
Color Points (Min. 2)							2.2							

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

Cooking Form
1. Loaf f

HAM AND TONGUE SPREAD

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	G			
Meat block																
Pork																
Ham fat, cured	15	81	4	93	0	0	11									
Ham, smoked	71	7	20	24	15	18	64									
Tongue	63	19	17	66	8	36	25									
Other Meats or Mixtures or Undesignated																
Cooking broth	99	0	1	0	0	5	30									
Dry Ingredients																
Mustard, heat treated	6	25	31	0	16	5	0.5									
Salt	.01	0	0	0	40	0	0.75									
Moist Ingredients																
Butter	15	81	1	0	0	1	1									
Calculated composition 0% shrink																
Moisture							*70.1									
Fat							14.4									
Protein							13.6									
Properties																
% Collagen (Max. 35)							35.0									
Bind Points (Min. 1.8)							*1.7									
Color Points (Min. 2)							2.9									

Spices
Pepper
Pepper

Processing

A.

1. Cur
- 40
- 8
- 1.
2. Dre
3. Gri
4. Ch
5. Re
6. Fil

Cooking F

1. Ca

HAM AND TONGUE SPREAD

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, red	8	17	12	0.5								
Pepper, white	11	8.5	1.3	2.5								

Processing Procedure

Section 3 of 4

A.

1. Cure and cook (200°F) tongues in
 - 40 pounds water
 - 8 pounds salt
 - 1.6 ounce sodium nitrite
2. Drain
3. Grind meat, 1/8"
4. Chop with seasoning and broth
5. Reheat
6. Fill cans

Cooking Form

Section 4 of 4

1. Cans, 3 oz.

HAM, BOILED

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														
Pork														
Ham, fresh	71	7	20	24	18	21	100							
Dry Ingredients														
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	1							
Moist Ingredients														
Water or ice	100	0	0	0	0	0	10							
Calculated composition 10% shrink														
Moisture							67.8							
Fat							6.8							
Protein							19.5							
Properties														
% Collagen (Max. 35)							24.0							
Bind Points (Min. 1.8)							3.5							
Color Points (Min. 2)							4.1							

Average Values

Section 2 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			
Curing Ingredients														
Na or K Nitrite	0.1	0	0	0.25										

HAM, I

Processing P

- A.
1. Cure,
 2. Bone
 3. Place
 4. Cook (3)
 5. Water
 6. Tight
 7. Chill
 8. Remo
 9. Light
 10. Wash
 11. Stuff

- B.
1. Cure
 2. Bone
 3. Place
 4. Cool (2)
 5. Water
 6. Tight
 7. Chill
 8. Remo
 9. Stuff
 10. Light

- C.
1. Cure
 2. Bone
 3. Wra
 4. Plac
 5. Stea
 6. Coo
 7. Chil

HAM, BOILED

Section 4 of 5

Processing Procedures

D.

1. Water cook

<u>Start temperature</u>	<u>Cook temperature</u>	<u>minute/pound</u>	<u>Internal temperature</u>
180°F	170°F	24	148-155°F
190°F	165°F	28	148-155°F
200°F	160°F	30	148-155°F

2. Cool in water
3. Chill

E.

1. Optional
2. Smoke before or after cooking

F.

1. Deep fat fry after cooking
2. Appearance of baked ham

G.

1. Baked appearance
2. Placed in sugar syrup or glaze
3. Optional, corn meal on surface
4. Bake, 1-1-3/4 hours at 250°F

Cooking Form

1. Artificial casing

Section 5 of 5

HAM, B

Meat block
Pork
Ham, fresh
Dry Ingredient
Salt
Sugar (suc)
Moist Ingredient
Water or Ice
Calculated content
% Pump
Moisture
Fat
Protein
Properties
% Collagen
Bind Point
Color Point

Curing Ingredient
Na or K N

HAM, BRINE AND DRY CURE OR BRINE CURE, 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	B	C	D	E	F	G			
Meat block																
Pork																
Ham, fresh	71	7	20	24	18	21	100									
Dry Ingredients																
Salt	.01	0	0	0	40	0	8.5									
Sugar (sucrose)	.06	0	0	0	10	0	1.5									
Moist Ingredients																
Water or ice	100	0	0	0	0	0	45									
Calculated composition 10% shrink																
% Pump							10									
Moisture							68.6									
Fat							7.1									
Protein							20.2									
Properties																
% Collagen (Max. 35)							24.0									
Bind Points (Min. 1.8)							3.6									
Color Points (Min. 2)							4.2									

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 55 lbs. of brine												
				1	2	3	4	5	6	7	8					
Curing Ingredients																
Na or K Nitrite	0.1	0	0	1.5												

HAM, BRINE AND DRY CURE OR BRINE CURE, SMOKED

HAM, F

Processing Procedures

Section 3 of 4

A.

1. Chill hams, 38°F
2. Mix dry ingredients and water
3. Pump hams, 10%
4. Rub, 5 pounds of dry ingredients mix on hams
5. Cure, 60 days at 38°F
6. Shower
7. Stockinette

Dry, 120°F, damper open, 12 hours
smoke, 140°F, damper 1/2 open, 18 hours
Cook, 165°F, damper closed, to internal temperature of 142°F

8. If fully cooked, cook to internal temperature of 155°F

B.

1. Chill hams to 38°F
2. Mix, dry ingredients in water
3. Pump hams, 10%
4. Place in vat and cover with brine
5. Cure, 38°F, 6 days
6. Shower
7. Stockinette
8. Smokehouse, 120°F, damper open, 12 hour
9. Smokehouse, 140°F, damper 1/2 open, 8 hours, smoke
10. Smokehouse, 165°F, damper closed, to internal temperature of 142°F
11. If fully cooked, cook to internal temperature of 155°F

Cooking Form

Section 4 of 4

1. Stockinette

Meat block
Pork
Ham, fire
Dry Ingre
Salt
Sugar (s)
Moist Ingr
Water or
Calculated c
% Pump
Moisture
Fat
Protein
Properties
% Colla
Bind Po
Color P

HAM, BRINE OR DRY CURE

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																
Pork																
Ham, fresh	71	7	20	24	18	21	100	100								
Dry Ingredients																
Salt	.01	0	0	0	40	0	8.75	5.1								
Sugar (sucrose)	.06	0	0	0	10	0	1.5	0.9								
Moist Ingredients																
Water or ice	100	0	0	0	0	0	47									
Calculated composition 10% shrink																
% Pump							8	DRY								
Moisture							70.8	63.3								
Fat							6.9	7.3								
Protein							19.6	21.0								
Properties																
% Collagen (Max. 35)							19.9	23.9								
Bind Points (Min. 1.8)							2.9	3.8								
Color Points (Min. 2)							3.4	4.4								

HAM, BRINE OR DRY CURE

HAM, C

Average Values

Section 2 of 4

Cure Type	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per brine or 100 lbs. of meat								
				1	2	3	4	5	6	7	8	
Curing Ingredients				BRINE	DRY							
Na or K Nitrite	0.1	0	0	1.75	0.25							
Na or K Nitrate	0.1	0	0	1								

Meat block
Pork
Ham, fresh
Dry Ingredient
Salt
Sugar (suc
Moist Ingre
Water or ic
Calculated cor
Moisture
Fat
Protein
Properties
% Collage
Bind Poin
Color Poi

Processing Procedure

Section 3 of 4

A. Dry Cure

1. 2 days / lb.
2. Overhall 3 times (1/3 of cure each time)

B. Pump 10% brine

1. Pump
2. Cure for 4 days in cooler
3. Light smoke, cook to internal temperature of 122°F

C.

1. Mix brine and pump, 8%
2. Add, dry mix
3. Cure, 15 days, 38°F
4. Rework, 7 day, dry mix
5. Shower
6. Dry
7. Light smoke, cook to internal temperature of 122°F, 48 hrs.

Cooking Forms

Section 4 of 4

1. Hang
2. Stockinette

HAM, CANNED

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															
Pork															
Ham, fresh	71	7	20	24	18	21	100								
Dry Ingredients															
Salt	.01	0	0	0	40	0	3								
Sugar (sucrose)	.06	0	0	0	10	0	0.5								
Moist Ingredients															
Water or ice	100	0	0	0	0	0	10								
Calculated composition 8% gain in weight															
Moisture							73.5								
Fat							5.7								
Protein							16.3								
Properties															
% Collagen (Max. 35)							24.0								
Bind Points (Min. 1.8)							2.9								
Color Points (Min. 2)							3.4								

HAM, CANNED

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 100 lbs. of meat									
				1	2	3	4	5	6	7	8		
				Curing Ingredients									
Na or K Nitrite	0.1	0	0	0.25									
Na or K Nitrate	0.1	0	0	1									

Meat block
Pork
Loin, m
Dry Ingre
Gelatin
Salt
Sugar (s
Calculated c
Moistur
Fat
Protein

Processing Procedures

Section 3 of 4

- A.
 - 1. Curing solution (arterially injected)
 - 81.77% water
 - 15% salt
 - 3% sugar
 - 0.06% Na Nitrate
 - 0.17% Na Nitrite
- B.
 - 1. Cover pickle (3 days)
 - 89.88% water
 - 10% salt
 - 0.12% Na Nitrite
- C.
 - 1. Bone, fat and skin removed
 - 2. Can and vacuum seal
 - 3. Cook in 165°F water

Cooking Form

Section 4 of 4

- 1. Can

HAM, DEWEY

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														
Pork							100							
Loin, meat	57	25	17	23	16	25								
Dry Ingredients														
Gelatin	13	0	85	0	20	0	3							
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	1							
Calculated composition 6% shrink														
Moisture							50.7							
Fat							24.9							
Protein							19.4							

8

HAM, DEWEY

HAM, I

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 Nitrate	0.1	0	0	1								

Processing Procedure

Section 3 of 4

A.

1. Cure, 2 loins
2. Soak, 2 hours
3. Sprinkle, dry gelatin
4. Place in mold, lean side together, press
5. Cook at 160°F, internal temperature of 150°F
6. Chill in water, 2 hours
7. Tighten press
8. Chill, 18 hours
9. Wash
10. Stuff

Cooking Form

Section 4 of 4

1. Mold

Meat block
 Veal
 Lean
 Pork
 Ham, cur
 Trim Reg
 Dry Ingredi
 Bread crn
 Gelatin
 Non-fat d
 Salt
 Sugar, br
 Moist Ingr
 Egg
 Water or
 Fruit & Ve
 Onion
 Parsley, c
 Tomato j
 Tomato j
 Calculated c
 Moisture
 Fat
 Protein
 Properties
 % Colla
 Bind Poi
 Color Pc

HAM, 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	C	D	E	
Meat block												
Veal												
Lean	69	10	19	27	26	30	33	20				
Pork												
Ham, cured	71	7	20	24	15	18	67	60	100	100	100	
Trim Reg	34	58	8	36	10	8		20				
Dry Ingredients												
Bread crumb	7	5	13	0	15	0	8	10	8	5		
Gelatin	13	0	85	0	20	0					2	
Non-fat dry milk	3	1	38	0	25	0	6				8	
Salt	.01	0	0	0	40	0	0.2	2	0.2	0.8		
Sugar, brown	2	0	0	0	0	0					0.5	
Moist Ingredients												
Egg	74	12	13	0	0	1	8	12				
Water or ice	100	0	0	0	0	0	20			22		
Fruit & Vegetables												
Onion	89	0	1	0	0	0	2	6	3	2		
Parsley, chopped	85	1	4	0	0	0			3			
Tomato juice	94	0	1	0	0	40			20			
Tomato paste	75	1	3	0	0	90		6				
Calculated composition . 5% shrink												
Moisture							66.8	58.7	69.7	67.6	67.9	
Fat							6.9	15.3	5.8	5.6	7.2	
Protein							17.6	15.9	16.8	18.1	22.3	
Properties												
% Collagen (Max. 35)							20.4	21.8	22.4	20.3	22.1	
Bind Points (Min. 1.8)							3.2	2.4	2.5	2.9	3.4	
Color Points (Min. 2)							3.1	2.8	2.9	2.7	3.7	

HAM, 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												
Celery seed	6	25	18	2								
Mustard seed, ground	6	24	30		1							
Pepper black	11	8.5	12	8	1	0.6						

Processing Procedures

Section 3 of 4

A.

1. Cube ham
2. Mix
3. Mold

B.

1. Grind, 1/8"
2. Mix
3. Sell fresh or frozen

Cooking Form

Section 4 of 4

1. Pans

HAM,

- Meat block
- Beef
- Chuck
- Trim 90
- Pork
- Check r
- Ham, fr
- Ham, tri
- Heart
- Tongue
- Trim 80
- Trim Re
- Dry Ingre
- Non-fat
- Salt
- Sugar (s
- Moist Ing
- Water o
- Fruit & V
- Garlic
- Onion
- Calculated
- Moistur
- Fat
- Protein
- Properties
- % Colla
- Bind Pc
- Color P

HAM, MINCED OR CHOPPED

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	40						
Trim 90 (lean)	71	11	18	28	27	43	25						
Pork													
Cheek meat	67	15	17	72	9	29		20					
Ham, fresh	71	7	20	24	18	21			100				
Ham, trim	70	9	19	27	17	20				100			
Heart	73	10	15	27	6	32		20					
Tongue	63	19	17	66	8	36		15					
Trim 80 (lean)	60	23	16	25	16	25	20						
Trim Reg	34	58	8	36	10	8	40	20					
Dry Ingredients													
Non-fat dry milk	3	1	38	0	25	0	4.75						
Salt	.01	0	0	0	40	0	2.75	3.5	3.5	3.5			
Sugar (sucrose)	.06	0	0	0	10	0		1	1	0.4			
Moist Ingredients													
Water or ice	100	0	0	0	0	0	6	25					
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0	0.06		0.06				
Onion	89	0	1	0	0	0	1		1				
Calculated composition 6% shrink													
Moisture							48.5	*65.1	66.1	65.3			
Fat							*31.8	18.2	7.1	9.2			
Protein							14.3	12.4	20.2	19.5			
Properties													
% Collagen (Max. 35)							26.7	*44.9	23.9	26.9			
Bind Points (Min. 1.8)							2.8	*1.7	3.6	3.3			
Color Points (Min. 2)							3.5	4.0	4.2	3.9			

HAM, MINCED OR CHOPPED

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		
Curing Ingredients													
Na or K Nitrate	0.1	0	0	1	1	1	1						
Na Ascorbate	0.1	0	0	0.87									
Na Erythorbate	0.1	0	0		0.87	0.87	0.87						
Spices													
Allspice	8.5	8.7	6		0.5	0.5							
Bay leaves	5	8	8		0.5								
Caraway	10	15	20			0.2							
Cardamon	8	3.5	9				2						
Cassia	10	7	4		0.5								
Cloves	7	22	6		0.5								
Coriander	5	18	15	2									
Ginger	9	4	8.5			0.5							
Maple flavor	35	0	0	2									
Nutmeg	8	33	7			1							
Pepper black	11	8.5	12			2.5							
Pepper red	8	17	12		2								
Pepper white	11	8.5	13	6			4						

HAM, M

Processing Proc

- A.
1. Cure ha
 2. Grind
 3. Mix
 4. Stuff
 5. Smoke,
 6. Cook at
 7. Cold sh
 8. Room to
 9. Chill, 4'

- B.
1. Chill mo
 2. Shank,
 3. Grind r
 4. Mix
 5. Cure, 1'
 6. Mix
 7. Fill can
 8. Vacuum
 9. Retort

- C.
1. Chill mo
 2. Grind b
 3. Chop
 4. Grind p
 5. Mix
 6. Cure, 1'
 7. Mix
 8. Stuff in
 9. Vacuum
 10. Water c
 11. Chill, p

Cooking Form:

1. Can
2. Beef bu
3. Cellulo
4. Fibrous

HAM, MINCED OR CHOPPED

Section 3 of 4

Processing Procedures

- A.
1. Cure ham
 2. Grind
 3. Mix
 4. Stuff
 5. Smoke, 3 hours, 110 to 135°F
 6. Cook at 155°F to internal temperature of 148°F
 7. Cold shower, 3 minutes
 8. Room temperature, 2 hours
 9. Chill, 45°F
- B.
1. Chill meat, 34°F
 2. Shank, grind, 1/8"
 3. Grind remaining, 3/16"
 4. Mix
 5. Cure, 18 hours, 34°F
 6. Mix
 7. Fill can
 8. Vacuum seal
 9. Retort
- C.
1. Chill meat, 32°F
 2. Grind beef, 1/8"
 3. Chop
 4. Grind pork, 1/8"
 5. Mix
 6. Cure, 16 hour, 34°F
 7. Mix
 8. Stuff in can
 9. Vacuum
 10. Water cook, internal temperature of 155°F
 11. Chill, perishable

Cooking Forms

Section 4 of 4

1. Can
2. Beef bung
3. Cellulose casing
4. Fibrous casing

HAM SPREAD

HAM SPR

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																
Pork																
Ham, smoked, cooked	71	7	20	24	15	18	100									
Fruit & Vegetables																
Pickle, sweet	61	1	1	0	0	0	10									
Pimiento	92	1	1	0	0	60	10									
Calculated composition 1% shrink																
Moisture							71.6									
Fat							6.1									
Protein							17.0									
Properties																
% Collagen (Max. 35)							23.8									
Bind Points (Min. 1.8)							2.5									
Color Points (Min. 2)							3.1									

Curing Ingredient Spices

Processing Procedure

A.

1. Grind, 3/16
2. Mix 10 min

Cooking Form

1. Pan

HAM SPREAD

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		
Curing Ingredients				NONE									
Spices				NONE									

Processing Procedure

Section 3 of 4

A.

1. Grind, 3/16" plate
2. Mix 10 minutes

Cooking Form

Section 4 of 4

1. Pan

HAM, WESTPHALIAN

HAM, W

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																
Pork																
Ham, fresh	71	7	20	24	18	21	100									
Dry Ingredients																
Salt	.01	0	0	0	40	0	4									
Moist Ingredients																
Water or ice	100	0	0	0	0	0	20									
Calculated composition 5% shrink																
Moisture							72.0									
Fat							5.9									
Protein							17.0									
Properties																
% Collagen (Max. 35)							24.0									
Bind Points (Min. 1.8)							3.1									
Color Points (Min. 2)							3.6									

Curing Ingre Na or K Nit

Processing Proc

A.

1. Hams ru
2. Place in
3. Cover w
4. Cure, 4
5. Air dry,
6. Smoke \
7. Smoke,

Cooking Form

1. Hang

HAM, WESTPHALIAN

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 Nitrate	0.1	0	0	1									

Processing Procedure

Section 3 of 4

A.

1. Hams rubbed with salt and saltpeter
2. Place in vat
3. Cover with brine
4. Cure, 4 weeks
5. Air dry, 4 days
6. Smoke with hard wood and juniper
7. Smoke, light and intermediate, 7 days

Cooking Form

Section 4 of 4

1. Hang

HEAD CHEESE (Brawn)

HEAD CHE

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	10										
Heart	70	13	17	27	6	40	10										
Pork																	
Cheek meat	67	15	17	72	9	29		22	20	20	15	15					40
Cheek meat, cured	67	15	17	72	7	25					10						
Ears	68	17	13	99	1	1											
Head, whole, meat	62	17	17	80	5	20	55										
Heart	73	10	15	27	6	32		17	20	10	20	20					
Lips	71	14	15	90	1	1					20						
Liver	73	7	19	24	2	49	5										
Skin	40	32	28	99	6	1	10			10	10	15					16
Snout	45	40	14	80	2	1											
Snout, pickled	45	40	14	80	2	1		45			20	40					44
Tongue	63	19	17	66	8	36		17	10	20							25
Trim 80 (lean)	60	23	16	25	16	25	10										
Other Meats or Mixtures or Undesignated																	
Cooking broth	99	0	1	0	0	5											45
Dry Ingredients																	
Dextrose	.06	0	0	0	10	0		1	1	1							
Gelatin	13	0	85	0	20	0		3.3									
MSG	0	0	0	0	0	0	0.12										
Non-fat dry milk	3	1	38	0	25	0					12						
Salt	.01	0	0	0	40	0	2	3	3	3	0.7	1.8	3				
Sugar (sucrose)	.06	0	0	0	10	0											
Moist Ingredients																	
Water or ice	100	0	0	0	0	0				40	40	40					10
Fruit & Vegetables																	
Onion	89	0	1	0	0	0											2
Onion, green	87	0	1	0	0	0											5
Calculated composition 12% shrink																	
Moisture							57.3	61.9	*62.4	61.6	62.7	55.3	46.7				
Fat							20.6	20.1	20.6	21.3	15.4	25.2	31.7				
Protein							20.3	14.0	13.0	13.2	15.6	15.5	18.4				
Properties																	
% Collagen (Max. 35)							*68.0	*56.5	*70.6	*73.8	*59.4	*64.5	*81.5				
Bind Points (Min. 1.8)							*1.4	*1.1	*0.7	*0.7	*1.4	*0.9	*0.8				
Color Points (Min. 2)							4.8	2.3	2.1	2.2	*1.3	3.3	*1.0				

- Meat block
- Pork
- Cheek meat, cu
- Ears, salted
- Head meat
- Head meat, cur
- Head, whole, r
- Heart
- Lips
- Skin
- Snout, pickled
- Tongue, cured
- Trim 80 (lean)
- Trim 80 (lean)
- Tripe
- Dry Ingredients
- Dextrose
- Non-fat dry mi
- Salt
- Fruit & Vegetabl
- Onion
- Calculated compo
- Moisture
- Fat
- Protein
- Properties
- % Collagen (A
- Bind Points (A
- Color Points (C

HEAD CHEESE (Brawn)

Section 2 of 9

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							
							H	I	J	K	L	M	N	
Meat block														
Pork					7	25	15							
Cheek meat, cured	67	15	17	72	7	25	15							
Ears, salted	50	22	28	99	2	1	10	20						
Head meat	65	16	17	70	7	16			100					
Head meat, cured	67	15	16	70	5	13				40	40			
Head, whole, meat	62	17	17	80	5	20						70		
Heart	73	10	15	27	6	32	25							
Lips	71	14	15	90	1	1	15							
Skin	40	32	28	99	6	1	20	15		30	15	20	15	
Snout, pickled	45	40	14	80	2	1	15	40		30	30			40
Tongue, cured	65	17	16	58	8	45		25						25
Trim 80 (lean)	60	23	16	25	16	25						10		
Trim 80 (lean) cured	62	22	15	25	18	22								20
Tripe	74	15	10	100	0	0						15		
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	0.4			0.4	0.4			0.4
Non-fat dry milk	3	1	38	0	25	0		12						
Salt	.01	0	0	0	40	0	1.5	1.5	1.1	1.5	1.5	3		1.7
Fruit & Vegetables														
Onion	89	0	1	0	0	0	0.2	4						
Calculated composition 12% shrink														
Moisture							51.9	38.8	59.4	44.7	50.4	49.7	45.0	
Fat							23.9	28.6	18.0	*30.8	27.9	22.7	*32.8	
Protein							21.2	23.2	19.1	21.2	18.2	21.1	18.7	
Properties														
% Collagen (Max. 35)							*78.1	*68.8	*70.0	*85.0	*82.7	*80.9	*69.7	
Bind Points (Min. 1.8)							*1.0	1.9	*1.3	*1.0	*0.7	*1.3	*1.4	
Color Points (Min. 2)							2.2	*1.9	3.1	*1.1	*1.0	3.1	2.8	

5
46.7
31.7
18.4
1.5
*0.9
*1.8

HEAD CHEESE (Brawn)

HEAD CH

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	O	
Meat block										
Pork										
Skin	40	32	28	99	6	1	10	10		
Snout, pickled	45	40	14	80	2	1	40	40	50	
Tongue, cured	65	17	16	58	8	45	50	50	50	
Dry Ingredients										
Gelatin	13	0	85	0	20	0	3	3	4	
Salt	.01	0	0	0	40	0	3	1	0.75	
Moist Ingredients										
Water or ice	100	0	0	0	0	0	20	4	30	
Calculated composition	12% shrink									
Moisture							53.9	48.3	58.5	
Fat							25.0	29.1	24.0	
Protein							17.1	19.9	15.5	
Properties										
% Collagen (Max. 35)							*62.7	*62.9	*55.7	
Bind Points (Min. 1.8)							*1.3	*1.5	*1.2	
Color Points (Min. 2)							3.3	3.9	3.1	

- Curing Ingredients
- Na or K Nitrite
- Na or K Nitrate
- Na Erythorbate
- Spices
- Allspice
- Caraway
- Cayenne
- Cloves
- Coriander
- Dill
- Garlic, Powder
- Ginger
- Mace
- Marjoram
- Mustard seed
- Onion powder
- Pepper black
- Pepper, red
- Pepper, white
- Sage
- Vinegar 90 gr
- Vinegar, 100

HEAD CHEESE (Brawn)

Average Values

Section 4 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						
Na or K Nitrate	0.1	0	0	1							
Na Erythorbate	0.1	0	0			0.87					
Spices											
Allspice	8.5	8.7	6	0.4			1	1			
Caraway	10	15	20	0.8	1	2	3	1	2	2	
Cayenne	8	17	12								0.2
Cloves	7	22	6			2	1	0.5			0.5
Coriander	5	18	15		1						
Dill	7	4	20						2	2	
Garlic, Powder	6	1	17	0.8		2					
Ginger	9	4	8.5					1			
Mace	8	30	7	0.4							
Marjoram	4	7	11				1	1			
Mustard seed, ground	6	24	30			2					
Onion powder	5	1	10	2		2	1	1			
Pepper black	11	8.5	12	3.2	2						2
Pepper, red	8	17	12						8		
Pepper, white	11	8.5	1.3			4	6	5	8	8	
Sage	3	14	8.5			2					6
Vinegar 90 grain	94	0	0			32					
Vinegar, 100 grain	93	0	0					32		32	

HEAD CHEESE (Brawn)

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	14	
Spices										
Celery seed	6	25	18	0.5						
Cloves	7	22	6	0.5						
Coriander	5	18	15		2					
Marjoram	4	7	11		2	3.5	3			
Mustard seed	6	24	30					7	7	
Nutmeg	8	33	7	2						
Onion powder	5	1	10	1.5						
Pepper, white	11	8.5	1.3	6	6	8	6			
Sage	3	14	8.5				1.5	1.5	1.5	
Thyme	8	7	9	1						
Vinegar, 100 grain	94	0	0		32	32	24	32	16	

Processing Procedures

Section 6 of 9

- A.
1. Cure brine for tongues, 3-5 days
 - 83 pounds water
 - 10 pounds salt
 - 3 pounds sugar
 - 2 pounds nitrite and nitrate

- B.
1. Gelatine solution
 - 1 pound gelatin
 - 6 pounds water

HEAD C

Processing Pr

- C.
1. Cook
 2. Wash
 3. Dice,
 4. Mix, f
 5. Mix, s
 6. Stuff i
 7. Chill t

- D.
1. Cook
 2. Dice
 3. Mix, f
 4. Mix, s
 5. Stuff
 6. Chill t

- E.
1. Cook
 2. Cool
 3. Grind
 4. Mix,
 5. Stuff
 6. Chill
 7. Chill

- F.
1. Place
 2. Grind
 3. Cube
 4. Mix
 5. Add
 6. Add
 7. Stuff

- G.
1. Place
 2. Cook
 3. Grind
 4. Cube
 5. Mix
 6. Add
 7. Stuff

HEAD CHEESE (Brawn)

Section 7 of 9

Processing Procedures

C.

1. Cook meat until tender
2. Wash for clear product
3. Dice, 1/2"
4. Mix, gelatin, salt, spices
5. Mix, all ingredients
6. Stuff into casing or molds
7. Chill to 38°F

D.

1. Cook meat until tender
2. Dice
3. Mix, gelatin, salt, spice
4. Mix, all ingredients
5. Stuff in casing or molds
6. Chill to 38°F

E.

1. Cook meat, 2 hours, skin in net
2. Cool
3. Grind, 1/8"
4. Mix, add stock for 11% yield
5. Stuff
6. Chill in ice water
7. Chill, 18 hours at 34°F

F.

1. Place meat in net, cook until tender
2. Grind, skin
3. Cube, rest
4. Mix
5. Add cooking broth
6. Add gelatin if needed
7. Stuff

G.

1. Place meat in net
2. Cook until tender
3. Grind, skin
4. Cube, rest
5. Mix
6. Add gelatin if needed
7. Stuff

HEAD CHEESE (Brawn)

Section 8 of 9

Processing Procedures

- H.
1. Split head, remove skin, ears, eyes, brains
 2. Cut off snout
 3. Wash and soak in cold salt water
 4. Change water, resoak
 5. Place in water and cook
 6. Skim
 7. Remove bones
 8. Chop meat
 9. Mix with spices
 10. Place in pan and press

- I.
1. Cook (160°F) in nets till tender
 2. Scald to remove grease
 3. Grind
 4. Mix
 5. Add gelatin to desired consistency
 6. Stuff
 7. Cook, 60 minute at 155°F
 8. Cool, 30 minute, room temperature
 9. Shower
 10. Chill

- J.
1. After mix product can be chopped

- K.
1. Pre-cure, meat
 2. Cook in water
 3. Grind meat
 4. Mix
 5. Stuff
 6. Water cook to internal temperature of 180°F
 7. Chill in water
 8. Chill, 34°F

Cooking Forms

1. Beef bung
2. Hog stomach
3. Mold
4. Loaf pan
5. Artificial casing
6. Beef cap ends

HOLSLE

Meat block
Beef
Chuck
Trim 90 (lb)
Trim 75
Pork
Backfat
Trim 50
Trim Reg.
Dry Ingredient
Com syrup
Salt
Sugar (suc)
Calculated cor
Moisture
Fat
Protein
Properties
% Collagen
Bind Point
Color Poir

Section 9 of 9

HOLSLEINER, DRY (Salami, B.C.)

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	25									
Trim 90 (lean)	71	11	18	28	27	43		60								
Trim 75	58	25	16	38	22	34	33									
Pork																
Backfat	5	93	1	95	0	0		10								
Trim 50	36	52	10	34	12	9		30								
Trim Reg	34	58	8	36	10	8	42									
Dry Ingredients																
Corn syrup solids	3.5	0	0	0	5	0		1								
Salt	.01	0	0	0	40	0	3.4	3.3								
Sugar (sucrose)	.06	0	0	0	10	0	0.25									
Calculated composition 30% shrink																
Moisture							25.9	31.0								
Fat							*50.5	*43.1								
Protein							18.1	19.0								
Properties																
% Collagen (Max. 35)							34.8	29.8								
Bind Points (Min. 1.8)							3.6	4.5								
Color Points (Min. 2)							5.2	6.7								

HOLSLEINER, DRY (Salami, B.C.)

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	
Curing Ingredients												
Na or K Nitrate	0.1	0	0	2.5	2.5	2						
Na Erythorbate	0.1	0	0	0.87	0.87							
Spices												
Pepper, red, cracked	8	17	12			1						
Pepper, white	11	8.5	1.3	10	6.4	6						

HOLSL

Processing P

- A.
1. Grind
 2. Mix
 3. Cure,
 4. Stuff
 5. Green
 6. Smoke
 7. Ship

- B.
1. Grind
 2. Mix
 3. Cure,
 4. Stuff
 5. Green
 6. Smoke

- C.
1. Chill
 2. Grind
 3. Chop
 4. Mix
 5. Cure
 6. Mix
 7. Stuff
 8. Green
 9. Smoke
 10. Dry

Cooking Fo

1. Wid

HOLSLEINER, DRY (Salami, B.C.)

Processing Procedures

Section 3 of 4

A.

1. Grind
2. Mix
3. Cure, 38°F
4. Stuff
5. Green room, dry surface
6. Smoke, 24 hours at 70°F
7. Ship

B.

1. Grind
2. Mix
3. Cure, 38°F
4. Stuff
5. Green room, dry surface
6. Smoke, 24 hours, 70°F

C.

1. Chill meat, 32°F
2. Grind beef, 1/8"
3. Chop pork, 1/2"
4. Mix
5. Cure, 3 days, 36°F
6. Mix
7. Stuff
8. Green room, 75°F, 75% RH
9. Smoke, 75°F, 3 days
10. Dry room, 52°F, 65% RH, 26 days

Cooking Form

Section 4 of 4

1. Wide (3-1/2") beef middles

8

HONEY LOAF

HONEY

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														
Pork														
Cheek meat	67	15	17	72	9	29	20	20	20	20				
Shank	69	9	21	55	20	25	40	40						
Trim 80 (lean)	60	23	16	25	16	25			40	40	50			
Trim 50	36	52	10	34	12	9	40	40	40	40	50			
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	2		2					
MSG	0	0	0	0	0	0	0.25	0.25	0.12	0.12				
Mustard, heat treated	6	25	31	0	16	5		2	2					
Salt	.01	0	0	0	40	0	0.75	0.75	0.75	0.75	3.1			
Moist Ingredients														
Corn syrup	20	0	0	0	5	0					2			
Honey	17	0	0	0	0	1	2	2	2	2	5			
Water or ice	100	0	0	0	0	0	40	40	40	40	10			
Calculated composition 6% shrink														
Moisture							*63.9	*63.9	*61.3	*61.4	46.1			
Fat							20.1	20.5	24.2	24.6	33.2			
Protein							11.6	12.0	10.1	10.6	11.5			
Properties														
% Collagen (Max. 35)							*53.3	*51.3	*39.3	*37.5	28.5			
Bind Points (Min. 1.8)							1.8	1.9	*1.3	*1.4	*1.7			
Color Points (Min. 2)							2.5	2.6	4.5	2.2	2.2			

- Curing Ingre
Na or K.N.
Na Erythro
Spices
Cardamon
Celery see
Onion pow
Pepper, wl

Processing Pr

- A.
1. Grind
 2. Grind
 3. Mix, l
 4. Stuff i
 5. Steam
 6. Chill t
 7. Chill t
 8. Slice
- B.
1. Grind
 2. Grind
 3. Mix
 4. Place
 5. Cove:
 6. Wate
 7. To in:
 8. Wate
 9. Cool:

Cooking For

1. Loaf

HONEY 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		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.2								
Na Erythorbate	0.1	0	0	0.87	0.87								
Spices													
Cardamon	8	3.5	9	2									
Celery seed, ground	6	25	18		2								
Onion powder	5	1	10		4								
Pepper, white	11	8.5	1.3	6	4								

Processing Procedures

Section 3 of 4

A.

1. Grind, lean pork, 1-1/2"
2. Grind, fat pork, 3/16"
3. Mix, 15 minutes
4. Stuff into molds
5. Steam cook to internal temperature of 155°F
6. Chill to 40°F
7. Chill to 28°F
8. Slice

B.

1. Grind, 80 pounds pork, 1-1/2"
2. Grind, 20 pounds pork, chop
3. Mix
4. Place in pans
5. Cover
6. Water cook, 3 hours at 160°F
7. To internal temperature of 150°F
8. Water chill to 70°F
9. Cool to 34°F

Cooking Form

Section 4 of 4

1. Loaf pan

ITALIAN COOKED SAUSAGE

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	C	D	E	F	G			
Meat block																
Beef																
Trim 85	66	15	18	28	26	41	50									
Pork																
Trim 50	36	52	10	34	12	9	50									
Dry Ingredients																
Corn syrup solids	3.5	0	0	0	5	0	2									
Dextrose	.06	0	0	0	10	0	1									
Salt	.01	0	0	0	40	0	2.2									
Calculated composition 11% shrink																
Moisture							42.2									
Fat							*35.8									
Protein							15.0									
Properties																
% Collagen (Max. 35)							30.0									
Bind Points (Min. 1.8)							3.1									
Color Points (Min. 2)							4.4									

Curing Ingredi
Na or K Nitr
Spices
Fennel seed
Pepper, red
Pepper, whit

Processing Proc

A.

1. Grind, p
2. Grind, b
3. Mix
4. Stuff
5. Link
6. Shower.
7. Cook to
8. Cold wa
9. Pack, bc

Cooking Form

1. Use 30/

ITALIAN COOKED 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	0.25								
<u>Spices</u>													
Fennel, seed	9	15	16	4	4								
Pepper, red	8	17	12	4									
Pepper, white	11	8.5	1.3	6	6								

Processing Procedure

Section 3 of 4

A.

1. Grind, pork, 3/16"
2. Grind, beef, 1/8"
3. Mix
4. Stuff
5. Link
6. Shower, liquid smoke
7. Cook to 150°F internal temperature
8. Cold water chill
9. Pack, below 45°F

Cooking Form

Section 4 of 4

1. Use 30/32 mm hog casing

ITALIAN FRESH SAUSAGE

ITALIA

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														
Trim 85	66	15	18	28	26	41	50							
Pork														
Trim 80 (lean)	60	23	16	25	16	25		50						
Trim 50	36	52	10	34	12	9	50							
Trim Reg	34	58	8	36	10	8		50						
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		0.3						
Non-fat dry milk	3	1	38	0	25	0		3.5						
Salt	.01	0	0	0	40	0	2.2	2						
Moist Ingredients														
Water or ice	100	0	0	0	0	0	10	5						
Calculated composition 2% shrink														
Moisture							52.1	45.9						
Fat							29.7	*37.3						
Protein							12.4	12.3						
Properties														
% Collagen (Max. 35)							30.1	25.8						
Bind Points (Min. 1.8)							2.6	1.9						
Color Points (Min. 2)							3.7	2.1						

- Spices
- Anise
 - Fennel
 - Oregano
 - Paprika
 - Pepper
 - Pepper
 - Pepper

Processing I

- A.
1. Grin
 2. Mix
 3. Stuf
 4. Chil
 5. Free
 6. Very
- B.
1. Grin
 2. Mix
 3. Stuf
 4. Sell

Cooking Fo

1. Use

ITALIAN FRESH 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
				Spices							
Anise	10	16	18	2							
Fennel, seed	9	15	16	2	4	4					
Oregano	7	10	11	2							
Paprika	10	13	15	16							
Pepper black	11	8.5	12	4							
Pepper, red	8	17	12		4						
Pepper, white	11	8.5	13		6	6					

Processing Procedures

Section 3 of 4

- A.
1. Grind, 3/16"
 2. Mix
 3. Stuff
 4. Chill
 5. Freeze
 6. Very perishable
- B.
1. Grind
 2. Mix
 3. Stuff
 4. Sell fresh or frozen

Cooking Form

Section 4 of 4

1. Use 30/32 mm hog casing, 4" links

ITALIAN SAUSAGE

ITALIA

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															
Trim 90 (lean)	71	11	18	28	27	43	25								
Veal															
Lean	69	10	19	27	26	30		20							
Pork															
Backfat, cubed	5	93	1	95	0	0		12							
Cured, boiled	55	25	18	25	10	15		24							
Tongue, cured	65	17	16	58	8	45		24							
Trim 80 (lean)	60	23	16	25	16	25		20	25						
Trim 50	36	52	10	34	12	9	75								
Trim Reg	34	58	8	36	10	8			75						
Other Meats or Mixtures or Undesignated															
Sardine, boned	64	12	19	5	5	10		4							
Dry Ingredients															
Pistachio nut	5	54	19	0	0	0		1							
Salt	.01	0	0	0	40	0	0.75	0.75	1						
Sugar (sucrose)	.06	0	0	0	10	0	0.5								
Moist Ingredients															
Water or ice	100	0	0	0	0	0			3						
Fruit & Vegetables															
Capers	94	0	1	0	0	0		1							
Calculated composition 8% shrink															
Moisture							39.3	51.1	36.8						
Fat							*44.8	29.4	*52.0						
Protein							12.9	16.5	10.5						
Properties															
% Collagen (Max. 35)							31.7	32.5	31.5						
Bind Points (Min. 1.8)							2.3	2.3	*1.3						
Color Points (Min. 2)							2.8	4.5	*1.5						

- Spices**
- Fennel, se
 - Fennel, sec
 - Garlic, Po
 - Paprika
 - Pepper, bl

Processing Pr

- A.**
1. Chop
 2. Cut to
 3. Mix
 4. Stuff
 5. Wrap
 6. Boil, 1
 7. Cool,
- B.**
1. Grind,
 2. Grind,
 3. Mix
 4. Stuff,
 5. Chill,

Cooking Form

1. Wide l
2. Beef c

ITALIAN 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	
Spices												
Fennel seed	9	15	16	1	1							
Fennel seed, ground	8	22	18	0.75	0.75							
Garlic, Powder	6	1	17	0.12								
Paprika	10	13	15	1	1							
Pepper, black	11	8.5	12	2.5	2.5	8						

Processing Procedures

Section 3 of 4

- A.
1. Chop all meat except fat and tongues
 2. Cut tongue into long strips
 3. Mix
 4. Stuff
 5. Wrap in cloth and twine
 6. Boil, 1 hour
 7. Cool, 24 hours

- B.
1. Grind, pork, 3/8"
 2. Grind, beef, 1/8"
 3. Mix
 4. Stuff, link
 5. Chill, 32°F or freeze

Cooking Forms

Section 4 of 4

1. Wide hog casing
2. Beef casing

ITALIAN SAUSAGE, HOT

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	C	D	E	F	G	
Meat block														
Beef														
Chuck	66	16	18	30	24	38	70							
Trim 90 (lean)	71	11	18	28	27	43		25						
Trim 80	63	20	17	30	24	39			60					
Pork														
Backfat	5	93	1	95	0	0	10							
Butt	57	29	13	27	16	15				100				
Cheek meat	67	15	17	72	9	29	20							
Trim 80 (lean)	60	23	16	25	16	25			20		25			
Trim 50	36	52	10	34	12	9		75						
Trim Reg	34	58	8	36	10	8			20		75			
Dry Ingredients														
Salt	.01	0	0	0	40	0	2.5	0.75	2.5	2	1			
Sugar (sucrose)	.06	0	0	0	10	0		0.5		0.25				
Moist Ingredients														
Water or ice	100	0	0	0	0	0				5	3			
Fruit & Vegetables														
Pimiento	92	1	1	0	0	60	2		2					
Calculated composition 11% shrink														
Moisture							54.2	37.3	50.5	52.6	34.6			
Fat							25.3	*46.3	*30.3	*30.4	*53.2			
Protein							17.3	13.3	16.1	13.6	10.8			
Properties														
% Collagen (Max. 35)							*39.3	31.8	29.6	27.0	31.6			
Bind Points (Min. 1.8)							3.6	2.3	3.4	2.2	*1.3			
Color Points (Min. 2)							6.2	2.9	5.3	2.0	*1.6			

- _____ Curing Incred
- _____ Na or K Nit
- _____ Spices
- _____ Caraway
- _____ Celery, dry
- _____ Chili peppe
- _____ Coriander
- _____ Fennel, seed
- _____ Garlic, Pow
- _____ Nutmeg
- _____ Paprika
- _____ Pepper black
- _____ Pepper, red
- _____ Pepper, whi