

ITALIAN SAUSAGE, HOT

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							
Spices											
Caraway	10	15	20		1	0.5	0.5	0.5			
Celery, drv. ground	6	25	18		1						
Chili pepper	8	17	12	4	24	2	2	2			
Coriander	5	18	15		2	1	1	1			
Fennel, seed	9	15	16	4		2	1	1			
Garlic, Powder	6	1	17				0.12				
Nutmeg	8	33	7		2		0.5	0.5			
Paprika	10	13	15		16						
Pepper black	11	8.5	12				1	1			
Pepper, red, cracked	8	17	12				2	2			
Pepper, white	11	8.5	1.3	6							

ITALIAN SAUSAGE, HOT

Section 3 of 4

ITALIAN

Processing Procedures

A.

1. Grind
2. Mix
3. Grind
4. Stuff
5. Cold smoke, 30 minute
6. Cook, 150°F to internal temperature of 137°F

B.

1. Chill
2. Grind, 3/16"
3. Mix
4. Stuff
5. Dry, 38°F

C.

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

Cooking Forms

1. Use 32-35 mm hog casing
2. Wide hog casing
3. Beef casing

Section 4 of 4

Meat block
Pork
Butt
Dry Ingredient
Salt
Sugar (sucro
Moist Ingredient
Water or ice
Calculated comp
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Points

ITALIAN, SWEET

Average Values

Section 1 of 4

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			
Pork																
Butt	57	29	13	27	16	15	100	100								
Dry Ingredients																
Salt	.01	0	0	0	40	0	2.25	2								
Sugar (sucrose)	.06	0	0	0	10	0	0.25	0.25								
Moist Ingredients																
Water or ice	100	0	0	0	0	0	5	5								
Calculated composition 11% shrink																
Moisture							52.4	52.6								
Fat							*30.3	*30.4								
Protein							13.6	13.6								
Properties																
% Collagen (Max. 35)							27.0	27.0								
Bind Points (Min. 1.8)							2.2	2.2								
Color Points (Min. 2)							2.0	2.0								

ITALIAN, SWEET

JERK

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									
<u>Spices</u>													
Fennel, cracked	8	15	16	4	4								
Pepper, black, cracked	9	9	11	4	4								

Meat bloc
Beef
Bull F
Clod
Round
Shank
Veal
Lean
Other M
or Und
Elk
Venis
Dry Ing
Salt
Calculated
Moist
Fat
Protei
Properties
% Col
Bind I
Color

Processing Procedures

Section 3 of 4

- A.
1. Chill, 30°F
 2. Grind, 3/16"
 3. Mix
 4. Stuff
 5. Dry, 130°F
 6. Med smoke, 165°F to internal temperature of 152°F
 7. Shower to 110°F
 8. Room temperature, to dry
 9. Chill, 18 hours, 38°F

- B.
1. Chill to 30°F
 2. Grind, 3/16"
 3. Mix
 4. Stuff
 5. Chill, 38°F, 18 hours

Cooking Form

Section 4 of 4

1. Use 32-35 mm hog casing

JERKEY

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													
Bull E.C.	70	10	20	20	30	47	100						
Clod	72	7	20	25	27	42		100					
Round	73	5	21	20	27	45			100				
Shank	71	7	21	48	28	46				100			
Veal													
Lean	69	10	19	27	26	30					100		
Other Meats or Mixtures or Undesignated													
Elk	71	8	21	20	30	48						100	
Venison	71	8	21	20	30	48							100
Dry Ingredients													
Salt	.01	0	0	0	40	0	4	4	4	4	4	4	4
Calculated composition 40% shrink													
Moisture							45.5	48.7	50.3	47.1	43.9	47.1	47.1
Fat							16.0	11.2	8.0	11.2	16.0	12.8	12.8
Protein							32.1	32.1	33.7	33.7	30.4	33.7	33.7
Properties													
% Collagen (Max. 35)							20.0	25.0	20.0	*47.9	27.0	20.0	20.0
Bind Points (Min. 1.8)							9.6	8.7	9.1	9.4	7.9	10.1	10.1
Color Points (Min. 2)							15.1	13.5	15.1	15.5	9.1	16.2	16.2

JERKEY

KIELBAS

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	8									

Processing Procedure

Section 3 of 4

A.

1. Cut meat in direction of grain, long strips
2. Maximum, 1" thick
3. Salt and pepper
4. Place on wire rack
5. Dry 25 hours at 175°F, till brittle
6. Place in cloth, store in cool place for several days
7. Store in air tight container

Cooking Form

Section 4 of 4

1. Rack

- Meat block
- Beef
- Brisket
- Chuck
- Plate
- Shank
- Pork
- Rutt
- Dry Ingredients
- Non-fat dry m
- Salt
- Soy protein c
- Sugar (sucros
- Moist Ingredier
- Water or ice
- Fruit & Vegetal
- Garlic, fresh
- Calculated comp
- Moisture
- Fat
- Protein
- Properties
- % Collagen (
- Bind Points (
- Color Points

KIELBASA (Polish 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	
Meat block														
Beef														
Brisket	65	15	18	40	12	19	20							
Chuck	66	16	18	30	24	38		20						
Plate	41	40	18	42	16	25			20					
Shank	71	7	21	48	28	46				20				
Pork														
Butt	57	29	13	27	16	15	80	80	80	80	100	100		
Dry Ingredients														
Non-fat dry milk	3	1	38	0	25	0					3			
Salt	.01	0	0	0	40	0	2.5	2.5	2.5	2.5	2.25	2.25		
Soy protein concentrate	8	0	75	0	45	0							3	
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.5	0.5	0.5	0.25	0.25		
Moist Ingredients														
Water or ice	100	0	0	0	0	0					10	10		
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0		0.2	0.25		0.25			
Calculated composition 5% shrink														
Moisture							54.6	54.8	49.9	58.1	59.9	56.0		
Fat							26.8	26.9	*31.8	23.9	26.4	26.4		
Protein							14.3	14.3	14.3	14.2	12.9	13.9		
Properties														
% Collagen (Max. 35)							30.3	27.7	30.8	33.0	24.8	23.0		
Bind Points (Min. 1.8)							2.1	2.6	2.3	2.8	2.2	2.8		
Color Points (Min. 2)							2.3	3.0	2.5	3.4	*1.8	*1.8		

KIELBASA (Polish 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	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	2							
Spices											
Garlic, Powder	6	1	17	0.25							
Marjoram	4	7	11		1						
Mustard seed	6	24	30	2							
Paprika	10	13	15	1							
Pepper black	11	8.5	12	6	4						
Pepper, red	8	17	12	1							

KIELBASA

Processing Procedure

- A.
1. Grind,
 2. Mix
 3. Stuff
 4. Dry
 5. Smoke
 6. Heavy
 7. Showe
 8. Room t
 9. Chill, 2

- B.
1. Grind,
 2. Mix
 3. Dry
 4. Smoke
 5. Heavy
 6. Cook i
 7. Showe
 8. Room t
 9. Chill, 2

- C.
1. Grind,
 2. Grind,
 3. Mix
 4. Refrige
 5. Stuff
 6. Link
 7. Smoke
 8. Cook,
 9. Drain
 10. Chill

Cooking Form

1. Use 40
2. Large l

KIELBASA (Polish Sausage)

Section 3 of 4

Processing Procedures

A.

1. Grind, lean 1/4", fat 1/8"
2. Mix
3. Stuff
4. Dry
5. Smokehouse, 130°F, till dry
6. Heavy smoke, 160°F to internal temperature of 152°F
7. Shower to 110°F
8. Room temperature, 30 minute
9. Chill, 38°F, 12 hrs

B.

1. Grind, lean 1/4", fat 1/8"
2. Mix
3. Dry
4. Smokehouse, 130°F, till dry
5. Heavy smoke, 160°F to internal temperature of 135°F
6. Cook in steam to an internal temperature of 152°F
7. Shower to 110°F
8. Room temperature, 30 minute
9. Chill, 38°F, 12 hrs

C.

1. Grind, pork 3/8"
2. Grind, beef 1/8"
3. Mix
4. Refrigerate, 24 hours
5. Stuff
6. Link
7. Smoke, 120°F
8. Cook, 170°F, 30 min
9. Drain
10. Chill

Cooking Forms

Section 4 of 4

1. Use 40-42 mm casing
2. Large hog casing, link 12"

7	8

KIELBOSA, HUNGARIAN

KIELBOS.

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	10								
Pork															
Trim 80 (lean) cured	62	22	15	25	14	20	45								
Trim 50, cured	36	52	10	34	8	6	45								
Moist Ingredients															
Water or ice	100	0	0	0	0	0	10								
Calculated composition 6% shrink															
Moisture							52.8								
Fat							*33.3								
Protein							12.6								
Properties															
% Collagen (Max. 35)							28.5								
Bind Points (Min. 1.8)							2.1								
Color Points (Min. 2)							2.5								

- Spices
- Coriander
 - Garlic, Powde
 - Nutmeg
 - Paprika
 - Pepper, white

Processing Proceed

- A.
1. Chop, beef
 2. Grind, por
 3. Mix
 4. Stuff
 5. Hold, 18 h
 6. Smoke, 21
 7. Cook, 1 hc
 8. Cook, 180'
 9. Cook, 3 m
 10. Shower
 11. Cool, room
 12. Chill

Cooking Forms

1. Use 40-42
2. Large hog

KIELBOSA, HUNGARIAN

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												
Coriander	5	18	15	3	3							
Garlic, Powder	6	1	17	2								
Nutmeg	8	33	7	2	2							
Paprika	10	13	15	6	6							
Pepper, white	11	8.5	1.3	6	6							

Processing Procedure

Section 3 of 4

- A.
1. Chop, beef
 2. Grind, pork
 3. Mix
 4. Stuff
 5. Hold, 18 hours, 38°F
 6. Smoke, 2 hours, 110°F
 7. Cook, 1 hour, 160°F
 8. Cook, 180°F to internal temperature of 148°F
 9. Cook, 3 minutes at 190°F
 10. Shower
 11. Cool, room temperature, 2 hours
 12. Chill

Cooking Forms

Section 4 of 4

1. Use 40-42 mm casing
2. Large hog casing, link 12"

KNOACKWURST (Knoblauch)

KNOACK

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	
Meat block														
Beef														
Bull F.C.	70	10	20	20	30	47	70	45						
Cheek meat	70	20	18	59	14	48			60	50				
Cow F.C.	68	14	18	21	24	39					60			
Trim 90 (lean)	71	11	18	28	27	43						70	70	
Trim 70	55	30	15	39	20	31		15						
Tripe, cooked	80	2	19	100	0	0			7	7				
Pork														
Backfat	5	93	1	95	0	0	30					30	30	
Cheek meat	67	15	17	72	9	29			13	10				
Trim 80 (lean)	60	23	16	25	16	25				8				
Trim 50, cured	36	52	10	34	10	7			7					
Trim Reg	34	58	8	36	10	8		40	13	25	40			
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0	1				1	1		
Dextrose	.06	0	0	0	10	0								0.5
Non-fat dry milk	3	1	38	0	25	0		4.7						3.5
Salt	.01	0	0	0	40	0	2.5	3	2	3	2.5	2.6	2.25	
Sugar (sucrose)	.06	0	0	0	10	0			0.5					
Moist Ingredients														
Water or ice	100	0	0	0	0	0	30				30	30	10	
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	0.3			0.12			0.12	
Onion	89	0	1	0	0	0	3				2			2
Calculated composition 4% shrink														
Moisture							*59.3	47.6	60.1	57.1	*62.1	*59.2	51.4	
Fat							26.6	*31.2	25.7	28.3	24.3	27.5	*31.4	
Protein							10.9	15.7	16.3	15.5	10.8	10.1	12.6	
Properties														
% Collagen (Max. 35)							21.6	23.6	*61.8	*58.0	24.3	29.4	26.7	
Bind Points (Min. 1.8)							3.2	3.8	1.9	1.8	2.2	2.7	3.3	
Color Points (Min. 2)							5.0	5.0	6.1	5.3	3.4	4.2	4.8	

Meat block
Beef
Trim 90 (lean)
Trim 80
Trim 75
Tripe, cooked
Veal
Lean
Pork
Trim Reg
Trim 15 (fat)
Dry Ingredients
Corn syrup solids
Dextrose
MSG
Non-fat dry milk
Salt
Sugar (sucrose)
Moist Ingredients
Water or ice
Fruit & Vegetables
Garlic, fresh
Onion
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

KNOACKWURST (Knoblauch)

Average Values

Section 2 of 7

	Average Values						Pounds for Various Formulations					
	Moisture	Fat	Protein	% Collagen	Bind	Color	H	I	J	K	L	
Meat block												
Beef												
Trim 90 (lean)	71	11	18	28	27	43	60					
Trim 80	63	20	17	30	24	39		60				
Trim 75	58	25	16	38	22	34			50	50		
Tripe, cooked	80	2	19	100	0	0			20			
Veal												
Lean	69	10	19	27	26	30					70	
Pork												
Trim Reg	34	58	8	36	10	8		40	30	50	30	
Trim 15 (fat)	11	85	3	60	3	1	40					
Dry Ingredients												
Corn syrup solids	3.5	0	0	0	5	0	1					
Dextrose	.06	0	0	0	10	0					0.5	
MSG	0	0	0	0	0	0	0.25		0.25	0.25		
Non-fat dry milk	3	1	38	0	25	0				3.5	3.5	
Salt	.01	0	0	0	40	0	2.6	3	3	2.2	2.25	
Sugar (sucrose)	.06	0	0	0	10	0			0.5	0.5		
Moist Ingredients												
Water or ice	100	0	0	0	0	0	30			10	10	
Fruit & Vegetables												
Garlic, fresh	61	0	6	0	0	0	0.1		0.12	0.12	0.1	
Onion	89	0	1	0	0	0	3	2				
Calculated composition 4% shrink												
Moisture							*56.5	48.6	51.3	46.0	57.3	
Fat							*30.9	*34.9	*30.4	*37.1	21.9	
Protein							9.2	13.3	14.2	11.9	15.3	
Properties												
% Collagen (Max. 35)							31.0	31.4	*54.4	33.6	26.1	
Bind Points (Min. 1.8)							2.2	2.7	2.0	2.2	3.6	
Color Points (Min. 2)							3.5	4.2	2.9	2.7	3.7	

KNOACKWURST (Knoblauch)

KNOACK

Average Values

Section 3 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							
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	1	1	1	0.5	0.5		
Na Erythorbate	0.1	0	0	0.87	0.87	0.87					
Spices											
Allspice	8.5	8.7	6	1	1	1				2	1
Celery, dry, ground	6	25	18							4	
Coriander	5	18	15	1	1	1	2	2	2		0.5
Garlic, Powder	6	1	17	1				0.25	0.25		1
Mace	8	30	7	1	1	1	2	1			1
Marjoram	4	7	11							1	
Nutmeg	8	33	7						1	1	
Onion powder	5	1	10		1						4
Paprika	10	13	15								4.5
Pepper, white	11	8.5	1.3	4	4	4	6	6	6	4	1
Sage	3	14	8.5							1	

Processing Proc

- A.
 1. Grind
 2. Mix
 3. Stuff
 4. Cook to
- B.
 1. Chop
 2. Stuff
 3. Smoke
 4. Cook
 5. Chill
- C.
 1. Grind, 1
 2. Mix
 3. Stuff
 4. Dry, 135
 5. Heavy s
 6. Cook, 10
- D.
 1. Grind, 1
 2. Mix
 3. Stuff
 4. Dry, 135
 5. Heavy s
 6. Steam co

Average Values

Section 4 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							
				9	10	11	12				
				Curing Ingredients							
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25				
Spices											
Allspice	8.5	8.7	6	1							
Coriander	5	18	15	0.5	3	2	2				
Mace	8	30	7	1		1					
Mustard seed, ground	6	24	30		1						
Nutmeg	8	33	7		2		1				
Paprika	10	13	15	4							
Pepper, white	11	8.5	1.3	4.5	5	6	6				

- E.
 1. Grind
 2. Mix
 3. Stuff
 4. Water co
 5. Water co
 6. Chill, 34
- F.
 1. Grind, b
 2. Grind, p
 3. Chop
 4. Stuff
 5. Cure, 18
 6. Smokeho
 7. Heavy sr
 8. Cook to i
 9. Shower t
 10. Dry, 70°
 11. Cooler, 3

KNOACKWURST (Knoblauch)

Section 5 of 7

Processing Procedures

A.

1. Grind
2. Mix
3. Stuff
4. Cook to internal temperature of 155°F

B.

1. Chop
2. Stuff
3. Smoke
4. Cook
5. Chill

C.

1. Grind, 1/8" plate
2. Mix
3. Stuff
4. Dry, 135°F
5. Heavy smoke, 150°F
6. Cook, 165°F, to internal temperature of 152°F

D.

1. Grind, 1/8" plate
2. Mix
3. Stuff
4. Dry, 135°F
5. Heavy smoke, 150°F
6. Steam cook, 165°F to internal temperature of 152°F

E.

1. Grind
2. Mix
3. Stuff
4. Water cook to internal temperature of 155°F
5. Water cool to internal temperature of 60°F
6. Chill, 34°F

F.

1. Grind, beef 1/8"
2. Grind, pork 1/4"
3. Chop
4. Stuff
5. Cure, 18 hours, 40°F
6. Smokehouse, 70°F, 2 hrs
7. Heavy smoke
8. Cook to internal temperature of 152°F
9. Shower to internal temperature of 95°F
10. Dry, 70°F
11. Cooler, 36°F

8
0.25
1
0.5
1
1
4
4.5

KNOACKWURST (Knoblauch)

Section 6 of 7

KRAKA

Processing Procedures

G.

1. Grind, beef 1/8"
2. Grind, pork 1/4"
3. Chop
4. Stuff
5. Cure, 38°F, 16 hours
6. Smokehouse, 72°F, 2 hours to dry
7. Heavy smoke
8. Water cook to internal temperature of 154°F
9. Water chill to 90°F internal temperature
10. Dry, 70°F
11. Chill 38°F

H.

1. Grind
2. Chop
3. Stuff
4. Cook to internal temperature of 155°F
5. Shower
6. Dry
7. Chill

Cooking Forms

1. Large casings
2. Use 40-42 mm casing
3. Hog casing (4")
4. Medium beef round
5. Narrow beef round
6. Beef middles
7. Cellulose casing
8. Fibrous casing

Section 7 of 7

Meat block
Beef
Fat
Trim 90 (lb)
Pork
Backfat
Trim 80 (lb)
Trim Reg.
Dry Ingredient
Corn syrup
Salt
Moist Ingredient
Rum
Water or ice
Calculated corn
Moisture
Fat
Protein
Properties
% Collagen
Bind Point
Color Point

KRAKAUER

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations										
							A	B	C	D	E	F	G				
Meat block																	
Beef																	
Fat	5	94	1	95	0	0	15										
Trim 90 (lean)	71	11	18	28	27	43	65	50	.50								
Pork																	
Backfat	5	93	1	95	0	0	20	35									
Trim 80 (lean)	60	23	16	25	16	25		15									
Trim Reg	34	58	8	36	10	8			50								
Dry Ingredients																	
Corn syrup solids	3.5	0	0	0	5	0	1	1	1								
Salt	.01	0	0	0	40	0	3.4	3.4	2.6								
Moist Ingredients																	
Rum	57	0	0	0	0	0	0.5	0.5									
Water or ice	100	0	0	0	0	0			15								
Calculated composition 10% shrink																	
Moisture								40.0	38.2	52.2							
Fat								*42.2	*44.0	*32.3							
Protein								12.9	12.4	12.2							
Properties																	
% Collagen (Max. 35)								29.6	29.5	30.4							
Bind Points (Min. 1.8)								3.3	3.0	2.7							
Color Points (Min. 2)								5.3	4.7	3.9							

KRAKAUER

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		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.25								
Na or K Nitrate	0.1	0	0	1	1	2.5							
Na Erythorbate	0.1	0	0	0.87	0.87	0.87							
Spices													
Coriander	5	18	15	0.4	0.4	0.5							
Garlic, Powder	6	1	17	0.25	0.25								
Ginger	9	4	8.5	0.4									
Mace	8	30	7	0.4	0.4								
Nutmeg	8	33	7		0.4								
Paprika	10	13	15			0.4							
Pepper black	11	8.5	12	1.6	1.6								
Pepper, white	11	8.5	1.3			3							

KRAKAUER

Processing Proc

- A.
1. Chill, m
 2. Back fat
 3. Grind, t
 4. Grind, p
 5. Mix
 6. Regrind
 7. Cure, 30
 8. Mix
 9. Stuff
 10. Green n
 11. Smoke, 1
 12. Dry, 50

- B.
1. Grind, 1
 2. Chop, 1
 3. Mix
 4. Cure, 40
 5. Room t
 6. Heavy s
 7. Cook to
 8. Shower
 9. Chill, 40

- C.
1. Grind, 1
 2. Chop, 1
 3. Cure, 40
 4. Room t
 5. Heavy s
 6. Water c
 7. Shower
 8. Chill to

Cooking Form:

1. A 2-1/2
2. Wide b

KRAKAUER

Section 3 of 4

Processing Procedures

- A.
1. Chill, meat, 32°F
 2. Back fat, dried, frozen
 3. Grind, beef 1/8"
 4. Grind, pork 1"
 5. Mix
 6. Regrind, 3/8"
 7. Cure, 36°F, 3 days
 8. Mix
 9. Stuff
 10. Green room, 70°F, 75% RH, 3 days
 11. Smoke, cool
 12. Dry, 50°F, 75% RH
- B.
1. Grind, 3/4"
 2. Chop, 1/4"
 3. Mix
 4. Cure, 40°F, 8 hours
 5. Room temperature, 1 hour
 6. Heavy smoke
 7. Cook to internal temperature of 152°F
 8. Shower to internal temperature of 120°F
 9. Chill, 40°F
- C.
1. Grind, 3/4"
 2. Chop, 1/4"
 3. Cure, 40°F, 8 hours
 4. Room temperature, 1 hour
 5. Heavy smoke
 6. Water cook to internal temperature of 155°F
 7. Shower to internal temperature of 120°F
 8. Chill to 36°F internal temperature

Cooking Forms

Section 4 of 4

1. A 2-1/2" beef middle
2. Wide beef rounds

KRAKOWSKA (KK)

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															
Butt	57	29	13	27	16	15	20								
Ham, fresh	71	7	20	24	18	21	80	100							
Dry Ingredients															
Salt	.01	0	0	0	40	0	2.75	2.75							
Moist Ingredients															
Water or ice	100	0	0	0	0	0	5	5							
Calculated composition 4% shrink															
Moisture							66.6	69.3							
Fat							11.0	6.8							
Protein							18.0	19.3							
Properties															
% Collagen (Max. 35)							24.4	23.8							
Bind Points (Min. 1.8)							3.2	3.5							
Color Points (Min. 2)							3.6	4.1							

KRAKOWSKI

- Curing Ingredients
- Na or K Nitrite
- Spices
- Coriander
- Garlic, Powder
- Marjoram
- Mustard seed, grc
- Pepper, white

Processing Procedure

- A.
1. Grind, lean 1-
 2. Grind, fat 1/8'
 3. Mix
 4. Cure, 18 hour
 5. Stuff
 6. Dry, 130°F, 1
 7. Heavy smoke,
- B.
1. Grind, lean 1-
 2. Grind, fat 1/8'
 3. Mix
 4. Cure, 18 hour
 5. Stuff
 6. Dry, 130°F, 1
 7. Heavy smoke,
 8. Steam cook to

Cooking Form

1. Use 2/3" casir

KRAKOWSKA (KK)

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									
<u>Spices</u>													
Coriander	5	18	15	0.5									
Garlic, Powder	6	1	17	4									
Marjoram	4	7	11	0.5									
Mustard seed, ground	6	24	30	2									
Pepper, white	11	8.5	1.3	4									

Processing Procedures

Section 3 of 4

A.

1. Grind, lean 1-1/2" plate
2. Grind, fat 1/8" plate
3. Mix
4. Cure, 18 hours, 38°F
5. Stuff
6. Dry, 130°F, 1 hour
7. Heavy smoke, 165°F to internal temperature of 152°F

B.

1. Grind, lean 1-1/2" plate
2. Grind, fat 1/8" plate
3. Mix
4. Cure, 18 hours, 38°F
5. Stuff
6. Dry, 130°F, 1 hour
7. Heavy smoke, 165°F to internal temperature of 130°F
8. Steam cook to 152°F internal temperature

Cooking Form

Section 4 of 4

1. Use 2/3" casing

LANDJAEGAR (Landjager, Landjaeger, Swiss Sausage)

LANDJA

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														
Bull F.C.	70	10	20	20	30	47	85							
Cow F.C.	68	14	18	21	24	39		60						
Trim 90 (lean)	71	11	18	28	27	43			75	25				
Trim 85	66	15	18	28	26	41					60			
Pork														
Backfat	5	93	1	95	0	0	15		25					
Trim 80 (lean)	60	23	16	25	16	25		40						
Trim Reg	34	58	8	36	10	8				75	40			
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0				1	1			
Dextrose	.06	0	0	0	10	0						0.4		
Salt	.01	0	0	0	40	0	3.25	4	3.4	3.4	3.4	0.4		
Sugar (sucrose)	.06	0	0	0	10	0	0.75	0.75				0.4		
Moist Ingredients														
Wine, sherry	85	0	0	0	0	10	3	0.2				0.25		
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	1		1	1				
Calculated composition 15% shrink														
Moisture							51.4	55.2	43.9	31.3	42.5			
Fat							24.5	19.7	*35.2	*51.6	*36.3			
Protein							18.7	19.3	15.4	11.8	15.8			
Properties														
% Collagen (Max. 35)							20.6	22.5	29.1	32.4	29.8			
Bind Points (Min. 1.8)							5.6	4.1	4.1	2.0	3.5			
Color Points (Min. 2)							8.7	6.5	6.5	2.7	5.3			

- Curing Ingre
- Na or K N:
- Na or K N:
- Na Erytho
- Spices
- Caraway s
- Cardamon
- Coriander
- Garlic, Po
- Pepper, wt

LANDJAEGAR (Landjager, Landjaeger, Swiss 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		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.2								
Na or K Nitrate	0.1	0	0	2		3	2.5						
Na Erythorbate	0.1	0	0				0.87						
Spices													
Caraway seeds	10	15	20	2	2	2	0.5						
Cardamon	8	3.5	9				0.1						
Coriander	5	18	15				0.4						
Garlic, Powder	6	1	17	1		1							
Pepper, white	11	8.5	1.3	7	6	8	2.5						

Processing Procedures

A.

1. Dice, backfat 1/2"
2. Grind, meat 1/8"
3. Mix
4. Stuff
5. Link, 5"
6. Press, flat
7. Hold, 18 hours, 38°F
8. Smoke and cook
9. Chill to 40°F internal temperature

B.

1. Chill, meat 32°F
2. Dice, backfat and freeze
3. Grind, beef 1/8"
4. Do not grind pork trim
5. Mix
6. Chop, 1/4"
7. Cure, 34°F, 18 hours
8. Mix
9. Stuff
10. Press flat
11. Green room, 70°F, 75% RH, 3 days
12. Dry, 54°F, 70% RH, 2 days
13. Light smoke
14. Chill, 45°F

C.

1. Dry cure meat
2. Grind, 1/8"
3. Mix
4. Stuff
5. Press, 40°F
6. Cold smoke, 24 hours

Cooking Forms

1. Use 35-38 mm beef rounds
2. Use 35 mm Hog casings
3. Link, 5 oz.

Section 4 of 4

- Meat block
- Beef
- Bull F.C.
- Cow F.C.
- Liver
- Pork
- Trim 80/20
- Trim Reg
- Dry Ingredi
- Salt
- Soy prote
- Sugar (su
- Moist Ingredi
- Water or
- Fruit & Vege
- Onion
- Calculated co
- Moisture
- Fat
- Protein
- Properties
- % Collag
- Bind Poin
- Color Poi

LEBERKASE

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													
Bull F.C.	70	10	20	20	30	47	35						
Cow F.C.	68	14	18	21	24	39		35					
Liver	72	7	20	95	2	50	2	2					
Pork													
Trim 80 (lean)	60	23	16	25	16	25	28	28					
Trim Reg	34	58	8	36	10	8	35	35					
Dry Ingredients													
Salt	.01	0	0	0	40	0	2.75	2.75					
Soy protein concentrate	8	0	75	0	45	0	3	3					
Sugar (sucrose)	.06	0	0	0	10	0	0.4	0.4					
Moist Ingredients													
Water or ice	100	0	0	0	0	0	10	10					
Fruit & Vegetables													
Onion	89	0	1	0	0	0	3	3.5					
Calculated composition 5% shrink													
Moisture							54.4	54.0					
Fat							26.8	27.9					
Protein							15.0	14.3					
Properties													
% Collagen (Max. 35)							21.3	21.8					
Bind Points (Min. 1.8)							3.6	3.1					
Color Points (Min. 2)							4.3	3.5					

LEBERKASE

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>													
Ginger	9	4	8.5	1									
Marjoram	4	7	11	2									
Mustard seed, ground	6	24	30	2									
Nutmeg	8	33	7	2									
Pepper black	11	8.5	12	4									

Processing Procedures

Section 3 of 4

- A.
1. Grind, beef 1/4"
 2. Scald, liver, grind 1/4"
 3. Mix
 4. Grind, pork 3/8"
 5. Mix
 6. Cure, 1 hour, 38°F
 7. Stuff
 8. Water cook, 180°F to internal temperature of 152°F
 9. Shower to internal temperature of 120°F
 10. Chill, 18 hours at 38°F
- B.
1. Grind, beef 1/4"
 2. Scald, liver, grind 1/4"
 3. Mix
 4. Grind, pork 3/8"
 5. Mix
 6. Cure, 1 hour, 38°F
 7. Place in pans
 8. Bake to internal temperature of 152°F
 9. Chill, 24 hrs, 38°F

Cooking Forms

Section 4 of 4

1. Use 3 inch fibrous casings
2. Pans

LINGUIS.

- Meat block
- Pork
- Butt, certifie.
- Trim 80 (lean)
- Dry Ingredient
- Non-fat dry i
- Salt
- Soy protein c
- Sugar (sucro
- Moist Ingredic
- Water or ice
- Fruit & Vegeta
- Garlic, fresh
- Calculated compr
- Moisture
- Fat
- Protein
- Properties
- % Collagen
- Bind Points
- Color Points

LINGUISA (Longaniza)

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													
Butt, certified	57	29	13	27	16	15	100	100					
Trim 80 (lean)	60	23	16	25	16	25			100				
Dry Ingredients													
Non-fat dry milk	3	1	38	0	25	0	3.5						
Salt	.01	0	0	0	40	0	2.25	2.25	2.25				
Soy protein concentrate	8	0	75	0	45	0		3.5					
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.5					
Moist Ingredients													
Water or ice	100	0	0	0	0	0	10	10	20				
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0		0.75	0.12				
Calculated composition 8% shrink													
Moisture							54.0	54.2	62.4				
Fat							27.1	26.9	20.4				
Protein							13.4	14.6	14.2				
Properties													
% Collagen (Max. 35)							24.5	22.3	25.0				
Bind Points (Min. 1.8)							2.3	3.0	2.3				
Color Points (Min. 2)							*1.8	*1.8	3.6				

LINGUISA (Longaniza)

LIVER A

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>													
Coriander	5	18	15	2									
Cumin seed	8	22	18	1									
Marjoram	4	7	11		2								
Paprika	10	13	15	12	12								
Pepper black	11	8.5	12		1								
Pepper, red	8	17	12	3									
Vinegar, cider or wine	94	0	0	4	16								

Meat block
 Beef
 Trim 70, cu
 Pork
 Liver
 Trim Reg
 Trim 15 (fat
 Dry ingredi
 Non-fat dry
 Salt
 Soy protein
 Moist ingredi
 Egg
 Calculated com
 Moisture
 Fat
 Protein
 Properties
 % Collagen
 Bind Points
 Color Point

Processing Procedures

Section 3 of 4

- A.
1. Grind, 75% of the meat 1/2"
 2. Grind, 25% of the meat 1/8"
 3. Mix
 4. Stuff
 5. Hang, 18 hours, 70°F
 6. Cook to 142°F internal temperature
 7. Chill, cold water
 8. Pack, below 38°F
- B.
1. Dice, meat 1/2"
 2. Mix
 3. Cure, 18 hours, 36°F
 4. Mix with water and vinegar
 5. Stuff
 6. Air dry
 7. Cool smoke, 18 hours, 110°F
 8. Warm to 135°F till firm
 9. Room temperature to cool
 10. Chill, 40°F, 25 days

Cooking Forms

Section 4 of 4

1. Use 23-30 mm hog casings
2. Use 34-36 mm casings

LIVER AND BACON 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	
Meat block														
Beef														
Trim 70, cured	55	30	15	39	20	31	6	6	6					
Pork														
Liver	73	7	19	24	2	49	36	36	36					
Trim Reg	34	58	8	36	10	8	45	45	45					
Trim 15 (fat) cured	11	85	3	60	1	1	13	13	13					
Dry Ingredients														
Non-fat dry milk	3	1	38	0	25	0	3							
Salt	.01	0	0	0	40	0	2	2	2					
Soy protein concentrate	8	0	75	0	45	0		3						
Moist Ingredients														
Egg	74	12	13	0	0	1	4	4	4					
Calculated composition 5% shrink														
Moisture							42.4	42.5	43.7					
Fat							*40.5	*40.5	*41.7					
Protein							12.9	14.0	12.2					
Properties														
% Collagen (Max. 35)							26.4	24.3	28.7					
Bind Points (Min. 1.8)							*0.9	*1.6	*0.7					
Color Points (Min. 2)							3.8	3.8	3.9					

LIVER AND BACON SAUSAGE

LIVER 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	
Spices												
Cardamon	8	3.5	9	0.75	0.75							
Celery seed	6	25	18	1.5	1.5							
Lemon oil	0	100	0	0.004								
Nutmeg	8	33	7	2	2							
Pepper, white	11	8.5	1.3	5	5							

Meat block
Pork
Check mea
Liver
Trim Reg.
Dry ingredie
Cereal flou
Cheese, ch
Non-fat dr
Salt
Fruit & Vegg
Onion
Calculated con
Moisture
Fat
Protein
Properties
% Collage
Bind Point
Color Poin

Processing Procedure

Section 3 of 4

- A.
1. Grind
 2. Chop
 3. Mix
 4. Stuff
 5. Cure, 1 hour, room temperature
 6. Cook 165°F to internal temperature of 155°F
 7. Smoke
 8. Cool
 9. Dry, 18 hours

Cooking Forms

Section 4 of 4

1. Artificial casing
2. Loaf

LIVER CHEESE

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	25	25								
Liver	73	7	19	24	2	49	50	50								
Trim Reg.	34	58	8	36	10	8	25	25								
Dry Ingredients																
Cereal flour	12	1	10	0	18	0	3									
Cheese, cheddar	37	32	25	0	0	1	1	1								
Non-fat dry milk	3	1	38	0	25	0		3								
Salt	.01	0	0	0	40	0	3	3								
Fruit & Vegetables																
Onion	89	0	1	0	0	0		2								
Calculated composition 4% shrink																
Moisture							56.7	57.0								
Fat							21.5	21.1								
Protein							15.9	16.4								
Properties																
% Collagen (Max. 35)							*37.1	*35.3								
Bind Points (Min. 1.8)							*0.8	*1.0								
Color Points (Min. 2)							5.9	5.9								

LIVER 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	3	4	5	6	7	8		
Spices													
Garlic, Powder	6	1	17	4	4								
Onion powder	5	1	10	8									
Pepper, white	11	8.5	1.3	2	2								

Processing Procedure

Section 3 of 4

A.

1. Scald, liver, 10 min.
2. Cook, pork
3. Grind and chop
4. Add 10-20 pounds meat broth from cooking
5. Chop
6. Stuff or place in pans
7. Cook
8. Chill

Cooking Form

Section 4 of 4

1. Pans lined with back fat and topped with backfat

LIVER LC

- Meat block
- Beef
- Trim 90 (lean)
- Veal
- Lean
- Pork
- Backfat, cubc
- Bacon ends
- Cheek meat
- lowl. skinned
- Liver
- Liver, cured
- Trim 50
- Trim Reg
- Dry Ingredient
- Caseinate
- Cereal flour
- Dextrose
- Gelatin
- Non-fat dry
- Pistachio nut
- Salt
- Moist Ingredient
- Egg
- Water or ice
- Fruit & Veget:
- Olive, stuffc
- Onion
- Calculated comp
- Moisture
- Fat
- Protein
- Properties
- % Collagen
- Bind Points
- Color Point:

LIVER LOAF

Average Values

Section 1 of 8

	Average Values						Pounds for Various Formulations						
	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	A	B	C	D	E	F	G
Meat block													
Beef													
Trim 90 (lean)	71	11	18	28	27	43	50						
Veal													
Lean	69	10	19	27	26	30		50	25	20	18	10	10
Pork													
Backfat, cubed	5	93	1	95	0	0			10			10	10
Bacon ends	19	68	12	86	1	3	10						
Cheek meat	67	15	17	72	9	29			10				
Jowl, skinned	24	71	5	43	5	2					18	20	15
Liver	73	7	19	24	2	49	20	10	35	50	45	30	45
Liver, cured	70	8	20	20	1	40						10	
Trim 50	36	52	10	34	12	9	20						
Trim Reg	34	58	8	36	10	8		40	20	30	18	20	20
Dry Ingredients													
Cascinate	10	0	90	0	40	0	3						
Cereal flour	12	1	10	0	18	0					3.5		
Dextrose	.06	0	0	0	10	0		1					1
Gelatin	13	0	85	0	20	0					2.5		
Non-fat dry milk	3	1	38	0	25	0	10	12	10	12	2	10	12
Pistachio nut	5	54	19	0	0	0						4	4
Salt	.01	0	0	0	40	0	2.75	3.7	3	2.5	3	3.5	3.5
Moist Ingredients													
Egg	74	12	13	0	0	1		6					
Water or ice	100	0	0	0	0	0	30	45	10	12		10	12
Fruit & Vegetables													
Olive, stuffed	78	13	1	0	0	0						10	2
Onion	89	0	1	0	0	0	4	3	4.5	4	2	2	3
Calculated composition 7% shrink													
Moisture							59.9	60.4	52.4	55.4	48.4	44.9	45.2
Fat							17.4	18.7	23.1	19.0	27.1	*32.8	29.9
Protein							16.2	12.6	15.7	16.7	16.9	13.1	14.3
Properties													
% Collagen (Max. 35)							22.8	20.9	25.6	20.6	22.0	19.9	19.5
Bind Points (Min. 1.8)							3.4	2.5	2.2	2.1	1.9	*1.4	*1.6
Color Points (Min. 2)							4.3	2.5	4.5	4.9	5.1	3.3	3.8

LIVER LOAF

Section 2 of 8

	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	M	N
Meat block													
Beef													
Veal													
Lean	69	10	19	27	26	30	10						
Pork													
Bacon ends	19	68	12	86	1	3		10					
Cheek meat	67	15	17	72	9	29			25	25	25	25	25
Ham skin, cured	42	31	27	99	3	1		10					
Jowl, skinned	24	71	5	43	5	2		40					
Liver	73	7	19	24	2	49	50	40	50	50	50	50	50
Trim Reg	34	58	8	36	10	8	40		25	25	25	25	25
Dry Ingredients													
Cereal flour	12	1	10	0	18	0			6	3	3	3	3
Cheese, cheddar	37	32	25	0	0	1			8				
Dextrose	.06	0	0	0	10	0	1						
Non-fat dry milk	3	1	38	0	25	0	12	5					
Pistachio nut	5	54	19	0	0	0				3			
Salt	.01	0	0	0	40	0	3.5	3	3	3	3	3	3
Soy flour	8	1	47	0	30	0		5					
Moist Ingredients													
Water or ice	100	0	0	0	0	0	10	5					
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0				0.12			
Onion	89	0	1	0	0	0	2	0.25			4.5	2	
Pimiento	92	1	1	0	0	60					4		
Spinach	91	0	3	0	0	0						5	
Calculated composition 7% shrink													
Moisture							42.4	38.6	54.1	53.8	53.9	58.0	57.6
Fat							25.4	*37.5	21.5	23.0	23.1	20.5	20.7
Protein							20.7	16.1	16.1	17.0	16.4	15.2	15.4
Properties													
% Collagen (Max. 35)							16.5	*36.1	*37.1	33.6	*36.4	*37.4	*37.4
Bind Points (Min. 1.8)							1.8	*1.4	*0.9	*0.8	*0.8	*0.8	*0.8
Color Points (Min. 2)							4.8	3.5	6.0	5.7	6.0	5.7	5.8

LIVER

Meat block
Pork
Cheek me
Head me
Jowl, skir
Liver
Sausage
Trim 80 (
Trim Reg
Trim 15 (
Dry Ingredi
Bread cru
Cereal flo
Cracker r
Non-fat d
Salt
Sugar (su
Moist Ingre
Egg
Water or i
Fruit & Veg
Garlic, fr
Onion
Calculated co
Moisture
Fat
Protein
Properties
% Collage
Bind Poin
Color Poi

LIVER LOAF

Average Values

Section 3 of 8

		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	O	P	O	R	S	T	U
Meat block														
Pork														
		Cheek meat	67	15	17	72	9	29	25	20				
		Head meat	65	16	17	70	7	16			55			
		Jowl, skinned	24	71	5	43	5	2			45	22		
5	25	Liver	73	7	19	24	2	49	50	35	45	55	50	75
		Sausage	38	51	9	34	10	5					25	50
		Trim 80 (lean)	60	23	16	25	16	25		45		16		
0	50	Trim Reg	34	58	8	36	10	8	25					50
5	25	Trim 15 (fat)	11	85	3	60	3	1				12		
Dry Ingredients														
		Bread crumb	7	5	13	0	15	0					10	
		Cereal flour	12	1	10	0	18	0	3	5	20			
		Cracker meal	4	13	9	0	15	0		5		4		4
		Non-fat dry milk	3	1	38	0	25	0					7	
		Salt	.01	0	0	0	40	0	3	2.75	2.7	2.5	3	0.5
3	3	Sugar (sucrose)	.06	0	0	0	10	0		0.25		1		
Moist Ingredients														
		Egg	74	12	13	0	0	1			1		8	1
		Water or ice	100	0	0	0	0	0		10	20		23	
Fruit & Vegetables														
		Garlic, fresh	61	0	6	0	0	0			0.03			
5		Onion	89	0	1	0	0	0		3		3	2	4
4		Calculated composition 7% shrink												
		Moisture							55.5	51.7	61.0	45.5	47.7	60.6
		Fat							22.1	14.1	9.2	*35.4	*33.5	14.1
3.0	57.6	Protein							16.3	15.6	15.0	12.9	13.7	15.6
1.5	20.7	Properties												
5.2	15.4	% Collagen (Max. 35)							*37.7	32.0	*43.2	26.3	26.7	19.4
		Bind Points (Min. 1.8)							*0.8	*1.5	*0.9	*0.4	*0.7	*1.0
7.4	*37.4	Color Points (Min. 2)							6.1	5.2	4.3	5.0	5.4	5.1
0.8	*0.8													4.8
1.7	5.8													

LIVER LOAF

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	0.25	0.25	0.25	0.25	0.25	0.25
Na or K Nitrate	0.1	0	0	1	1	1	1	0.5	0.5	0.5		
Na Erythorbate	0.1	0	0									0.87
Spices												
Allspice	8.5	8.7	6	0.2								1
Cardamon	8	3.5	9		2			1				
Celery seed, ground	6	25	18		2							
Cloves	7	22	6	0.5								1
Garlic, Powder	6	1	17						1.5			
Ginger	9	4	8.5			2	1					2
Mace	8	30	7			2						
Marjoram	4	7	11	0.4		3	2	1.5	2	2	2	2
Mustard seed, ground	6	24	30		2							
Nutmeg	8	33	7									2
Onion powder	5	1	10	5								4
Pepper black	11	8.5	12	0.2								
Pepper, white	11	8.5	1.3			8	6					
Pepper, white, cracked	11	8	10		8			6	6	7	6	6
Sage	3	14	8.5	1			1		1			

LIVER

Curing Ingr
Na or K N
Na or K N
Na Erythc
Spices
Alcohol
Allspice
Cardamor
Celery sec
Cinnamor
Cloves
Coriander
Ginger
Mace
Marjoram
Nutmeg
Onion pov
Pepper bl
Pepper, w
Pepper, w
Sage
Vinegar, C

LIVER LOAF

Average Values

Section 5 of 8

7	8
0.25	0.25
0.5	
	0.87
	1
	1
	2
2	2
	2
	4
7	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							
				9	10	11	12	13			
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.12							
Na or K Nitrate	0.1	0	0	1							
Na Erythorbate	0.1	0	0	0.87							
Spices											
Alcohol	66	0	0								
Allspice	8.5	8.7	6	0.5							
Cardamon	8	3.5	9		1						
Celery seed, ground	6	25	18		1.25						
Cinnamon	10	3	4		1						
Cloves	7	22	6	0.5		0.5					
Coriander	5	18	15		3						
Ginger	9	4	8.5	0.5		2	4				
Mace	8	30	7		1.75						
Marjoram	4	7	11	0.5	2			1			
Nutmeg	8	33	7	0.5		1		9			
Onion powder	5	1	10	5			7				
Pepper black	11	8.5	12	4				0.6			
Pepper, white	11	8.5	1.3					9			
Pepper, white, cracked	11	8	10		2	6	2				
Sage	3	14	8.5	0.5				1			
Vinegar, 90 grain	94	0	0		10.75						

LIVER LOAF

Section 6 of 8

Processing Procedures

A.

1. Coating mixture

- 17 pounds water
- 3 pounds gelatin
- 3 pounds nonfat dry milk
- 1 pound salt
- 6 pounds corn flower
- 3 pounds lard

2. Mix

3. Heat to 110°F

4. Dip, liver loaf

5. Chill

B.

1. Grind, meat 1/4"

2. Soak, liver, cold water, 2 hours

3. Chop, liver and cheek meat

4. Chop, all ingredients

5. Place in greased pan

6. Bake

1 hr - 250°F

2 hrs - 300°F

5 hrs - 350°F

7. Glaze with hot sugar water

8. Cool

C.

1. Soak, liver in cold water, scald

2. Slash meat, soak in cold water

3. Cook meat, 20 minutes, chill

4. Grind, mix, add 18 pounds cooking broth

5. Place in pan lined with caul fat

6. Cook, 165°F, 3 hrs

7. Press and chill

8. Remove from mold

9. Dip in gelatin

10. Stuff

LIVER L

Processing Proc

D.

1. If beef li
2. Scald
3. Grind
4. Cook me
5. Mix, ad
6. Hold, 38
7. Stuff
8. Cook, 18
9. Chill, ice
10. Cool, 18

E.

1. Grind, n
2. Chop, 5t
3. Add mil
4. Stuff in
5. Steam o
6. Chill to
7. Remove
8. Coat
9. Chill to

F.

1. Cut live
2. Scald, 1
3. Chop an
4. Place in
5. Cook, 1
6. Cook to

G.

1. Chill, m
2. Slice liv
3. Soak liv
4. Grind, n
5. Grind, 1:
6. Chop, li
7. Chop, li
8. Pack in
9. Vacuum
10. Water c
11. Water cl
12. Chill, 3<
13. Perishat

Cooking Forms

1. Pan
2. Molds
3. Cans
4. Artificia

LIVER LOAF

Section 7 of 8

Processing Procedures

D.

1. If beef liver used, soak in salt water
2. Scald
3. Grind
4. Cook meat, 30 minutes, 210°F, grind
5. Mix, add 20 pounds cooking broth
6. Hold, 38°F, 3 hours
7. Stuff
8. Cook, 160°F, 3.5 hours
9. Chill, ice water
10. Cool, 18 hours

E.

1. Grind, meat 3/16"
2. Chop, 50°F
3. Add milk products, chop to 60°F
4. Stuff in mold
5. Steam or water cook to 150°F internal temperature
6. Chill to 40°F
7. Remove from mold
8. Coat
9. Chill to 28°F for slicing

F.

1. Cut liver, wash cold water
2. Scald, 10 minutes
3. Chop and mix
4. Place in pan lined with fat
5. Cook, 160°F, 3 hours
6. Cook to internal temperature of 150°F

G.

1. Chill, meat, 34°F
2. Slice liver
3. Soak liver, 1% salt, 18 hours
4. Grind, meat 1/4"
5. Grind, liver 1/8"
6. Chop, liver
7. Chop, liver with meat
8. Pack in cans
9. Vacuum seal
10. Water cook to internal temperature of 155°F
11. Water chill
12. Chill, 34°F
13. Perishable

Cooking Forms

Section 8 of 8

1. Pan
2. Molds
3. Cans
4. Artificial casing after cooking

LIVER PATE

LIVER

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							26	13								
Tripe, fresh	82	10	9	100	0	0										
Pork																
Backfat	5	93	1	95	0	0			47							
Bacon ends	19	68	12	86	1	3				7	7	5				
Bacon, raw	35	55	8	86	0	3										14
Butt	57	29	13	27	16	15										30
Jowl, skinned, cured	24	71	5	43	5	2	13	13								
Liver	73	7	19	24	2	49			53							
Liver, cooked	70	8	20	20	1	40	26	26		93	93	30	26			
Snout, pickled	45	40	14	80	2	1	11	11								
Trim 80 (lean)	60	23	16	25	16	25	24	24							20	
Trim Reg	34	58	8	36	10	8								45	30	
Tripe	74	15	10	100	0	0		13								
Other Meats or Mixtures or Undesignated																
Cooking broth	99	0	1	0	0	5	26	26								
Dry Ingredients																
Cereal flour	12	1	10	0	18	0			3.3							
Mustard, heat treated	6	25	31	0	16	5				12.5	12.5					
Salt	.01	0	0	0	40	0	2.5	2.5	2	2	2	1.5	2			
Moist Ingredients																
Egg, hard boiled	74	12	13	0	0	1				20						
Mayonnaise	15	80	1	0	0	0				45	47.5					
Fruit & Vegetables																
Onion	89	0	1	0	0	0		0.5		8		0.5				
Onion, green	87	0	1	0	0	0					11.5					10
Pickle, relish	63	1	0	0	0	0				13	13					
Calculated composition 5% shrink																
Moisture							63.2	62.4	36.2	41.5	38.5	41.1	46.4			
Fat							20.4	20.8	*47.4	*30.2	*32.3	*38.9	*34.7			
Protein							13.5	13.5	10.9	18.8	18.7	16.9	14.4			
Properties																
% Collagen (Max. 35)							*40.6	*41.2	26.3	20.7	22.4	24.7	31.0			
Bind Points (Min. 1.8)							*0.7	*0.7	*0.3	*0.6	*0.7	*1.0	*1.0			
Color Points (Min. 2)							3.9	3.9	4.9	7.3	7.8	4.2	4.4			

Meat block
Pork
Liver, coo
Trim 80 (l
Trim Reg
Trim 15 (f
Poultry
Chicken
Fat
Gizzard
Heart
Liver
Skin, cook
Turkey
Fat
Gizzard
Heart
Liver
Skin, cook
Other Meats
or Undesig
Cooking b
Dry Ingredic
Bread crur
Mustard, f
Salt
Fruit & Vege
Onion
Onion, gre
Calculated cor
Moisture
Fat
Protein
Properties
% Collage
Bind Point
Color Poin