

LIVER PATE

Average Values

Section 2 of 6

	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
Meat block												
Pork												
Liver, cooked	54	12	30	24	2	49	30	30				
Trim 80 (lean)	60	23	16	25	16	25	20	20				
Trim Reg	34	58	8	36	10	8	50	45				
Trim 15 (fat)	11	85	3	60	3	1		5				
Poultry												
Chicken												
Fat	5	95	1	95	0	0			10	9		
Gizzard	70	7	20	35	7	25			30	24		
Heart	71	11	16	27	6	32			10	13		
Liver	70	4	21	24	2	49			40	27		
Skin, cooked	22	15	60	99	6	0			10	27		
Turkey												
Fat	5	93	1	95	0	0					10	9
Gizzard	70	7	20	35	7	25					30	24
Heart	71	11	16	27	6	32					10	13
Liver	70	4	21	24	2	49					40	27
Skin, cooked	48	39	12	99	6	0					10	27
Other Meats or Mixtures or Undesignated												
Cooking broth	99	0	1	0	0	5			25	23	25	23
Dry Ingredients												
Bread crumb	7	5	13	0	15	0			5		5	
Mustard, heat treated	6	25	31	0	16	5		5		5		
Salt	.01	0	0	0	40	0	1.5	1.5	3	1.8	3	1.8
Fruit & Vegetables												
Onion	89	0	1	0	0	0		0.2	0.2		0.8	
Onion, green	87	0	1	0	0	0	50			5		10
Calculated composition 5% shrink												
Moisture							56.4	44.3	61.2	56.2	63.3	*64.9
Fat							25.8	*37.8	12.7	14.1	14.4	18.0
Protein							11.6	14.0	18.2	23.9	14.3	12.7
Properties												
% Collagen (Max. 35)							26.4	25.0	*45.6	*64.5	32.1	*42.4
Bind Points (Min. 1.8)							*0.8	*1.2	*0.9	*1.4	*0.7	*0.6
Color Points (Min. 2)							3.8	3.9	4.9	3.7	4.8	3.6

LIVER PATE

Average Values

Section 3 of 6

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				1	2	3	4	5	6	7	8		
Curing Ingredients													
Na or K Nitrite	0.1	0	0	0.25	0.25								
Spices													
Allspice	8.5	8.7	6	1	0.2	2	1	0.5	0.2				
Cardamon	8	3.5	9	1		2	1						
Celery seed	6	25	18								12		
Cloves	7	22	6		0.3			0.5	0.2				
Marjoram	4	7	11	2	0.5	4	2	0.5	0.4			6.6	
Mustard prepared	80	4	5						1				
Nutmeg	8	33	7		0.2			0.5	0.2			3.3	
Pepper black	11	8.5	12		4.5			4	4	4			
Pepper, white	11	8.5	1.3	4		8	4					8	
Pimiento, powder	8	17	12									3.3	
Sage	3	14	8.5		1.5			0.5	0.4	2			

Average Values

Section 4 of 6

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				9									
Spices													
Mustard, prepared	80	4	5	10									
Pepper black	11	8.5	12	4									

LIVER P

Processing Proc

- A.
- Mix coo
 - Mix
 - Use as a
- B.
- Mix
 - Blend ar
 - Chill
 - Serve in
- C.
- Blanch l
 - Coarse c
 - Cook me
 - Chill to
 - Mix with
 - Stuff
 - Water or
 - Cook to
 - Chill in i

- D.
- Scald, li
 - Chop
 - Cook all
 - Chill
 - Cooled t

- E.
- Soak, tri
 - Rinse
 - Soak, liv
 - Cook, m
 - Grind, 1
 - Chop an
 - Stuff
 - Retail

Cooking Form

- Cans, 3

LIVER PATE

Section 5 of 6

Processing Procedures

- A.
1. Mix cooked product
 2. Mix
 3. Use as a sandwich filling
- B.
1. Mix
 2. Blend and puree or use fine blade of meat chopper
 3. Chill
 4. Serve in lettuce cups
- C.
1. Blanch liver, chop
 2. Coarse chop, meat
 3. Cook meat to 155°F internal temperature
 4. Chill to 120°F
 5. Mix with broth
 6. Stuff
 7. Water or steam cook in 170°F
 8. Cook to internal temperature of 155°F
 9. Chill in ice water
- D.
1. Scald, liver
 2. Chop
 3. Cook all ingredients
 4. Chill
 5. Cooled to 140°F internal temperature before stuffing
- E.
1. Soak, tripe in vinegar
 2. Rinse
 3. Soak, liver in salt water
 4. Cook, meat
 5. Grind, 1/8"
 6. Chop and mix
 7. Stuff
 8. Retail

Cooking Form

1. Cans, 3 oz.

Section 6 of 6

7	8
12	
	6.6
	3.3
4	
	8
	3.3
2	

LIVER SAUSAGE

LIVER S

Average Values

Section 1 of 17

	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																
Brain	79	9	10	85	1	0	5									
Brisket	65	15	18	40	12	19	10									
Fat	5	94	1	95	0	0		10								
Flank	43	42	13	24	12	20		55	30	25						
Liver	72	7	20	95	2	50	35	30	30		30					
Lungs	78	2	18	95	1	10						25				
Plate	41	40	18	42	16	25					30					
Trim 90 (lean)	71	11	18	28	27	43										10
Calf																
Liver	71	5	19	95	2	35		5								
Veal																
Lean	69	10	19	27	26	30	50		40		40					
Pork																
Jowl, skinned	24	71	5	43	5	2									8	
Liver	73	7	19	24	2	49				50					17	50
Snout	45	40	14	80	2	1									50	
Trim 50	36	52	10	34	12	9										40
Trim Reg	34	58	8	36	10	8				25						
Other Meats or Mixtures or Undesignated																
Cooking broth	99	0	1	0	0	5									34	25
Dry Ingredients																
Bread crumb	7	5	13	0	15	0									34	
Dextrose	.06	0	0	0	10	0	0.4									
Non-fat dry milk	3	1	38	0	25	0					3.5					
Rye flour	11	2	12	0	16	0										10
Salt	.01	0	0	0	40	0	2.5	3	2.5	1.5	2.5	3.3	1.8			
Sugar (sucrose)	.06	0	0	0	10	0		0.4								
Moist Ingredients																
Egg	74	12	13	0	0	1	4									
Fruit & Vegetables																
Garlic, fresh	61	0	6	0	0	0				0.03						
Onion	89	0	1	0	0	0		3		4	3					
Calculated composition 3% shrink																
Moisture							67.4	47.5	59.4	53.1	54.6	52.5	60.1			
Fat							9.5	*33.8	18.8	27.0	17.7	17.5	19.3			
Protein							18.9	13.8	17.6	15.2	18.6	12.0	12.6			
Properties																
% Collagen (Max. 35)							*52.9	*58.5	*49.6	23.5	*52.7	*53.7	24.8			
Bind Points (Min. 1.8)							2.7	*1.0	2.6	*1.1	2.9	*0.6	*1.0			
Color Points (Min. 2)							6.5	4.6	6.1	5.2	6.5	*1.3	4.4			

Meat block
Beef
Trim 75
Trim 50
Tripe, fresh
Pork
Cheek meat
Jowl, skinned
Liver
Skin
Snout
Trim Reg
Dry Ingredient
Dextrose
Non-fat dry
Salt
Soy protein
Moist Ingredient
Water or ice
Fruit & Veget
Onion
Calculated com
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Point

LIVER SAUSAGE

Average Values

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	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							H	I	J	K	L	M	N
Meat block													
Beef													
Trim 75	58	25	16	38	22	34	7						
Trim 50	38	50	11	42	12	19		20					
Tripe, fresh	82	10	9	100	0	0	13		30	30	30	30	20
Pork													
Cheek meat	67	15	17	72	9	29		20					
Jowl, skinned	24	71	5	43	5	2		20					20
Liver	73	7	19	24	2	49	37	20	35	35	35	35	30
Skin	40	32	28	99	6	1							30
Snout	45	40	14	80	2	1	15	20	35	35	35	35	
Trim Reg	34	58	8	36	10	8	28						
Dry Ingredients													
Dextrose	.06	0	0	0	10	0	0.4	1	0.5	0.5	0.25	0.25	
Non-fat dry milk	3	1	38	0	25	0			3.5				
Salt	.01	0	0	0	40	0	2.1	2.75	2.25	2.25	3.3	2.5	3.5
Soy protein concentrate	8	0	75	0	45	0			3.5				
Moist Ingredients													
Water or ice	100	0	0	0	0	0		15					
Fruit & Vegetables													
Onion	89	0	1	0	0	0		5	3				
Calculated composition 3% shrink													
Moisture							55.2	*54.3	61.6	61.1	62.5	63.0	51.8
Fat							28.0	*30.5	18.4	18.9	19.4	19.5	27.8
Protein							13.7	11.0	14.7	16.4	14.2	14.3	16.8
Properties													
% Collagen (Max. 35)							*42.4	*52.7	*52.7	*48.6	*57.6	*57.6	*70.6
Bind Points (Min. 1.8)							*0.7	*0.6	*0.5	*1.4	*0.2	*0.2	5.6
Color Points (Min. 2)							4.0	2.8	3.1	3.2	3.3	3.3	2.9

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 G
 10
 50
 40
 25
 10
 1.8
 5 60.1
 5 19.3
 0 12.6
 .7 24.8
 6 *1.0
 3 4.4

LIVER SAUSAGE

LIVER

Average Values

Section 3 of 17

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations										
							O	P	O	R	S	T	U				
Meat block																	
Beef																	
Tripe, fresh	82	10	9	100	0	0	20	20	20	18							
Veal																	
Lean	69	10	19	27	26	30				12	30	30	20				
Pork																	
Jowl, skinned	24	71	5	43	5	2	20				35	35	30				
Liver	73	7	19	24	2	49	30	30	30	35	35	35	30				
Skin	40	32	28	99	6	1		30									
Snout	45	40	14	80	2	1	30		30								
Trim 80 (lean)	60	23	16	25	16	25											20
Trim Reg	34	58	8	36	10	8		20	20	35							
Other Meats or Mixtures or Undesignated																	
Cooking broth	99	0	1	0	0	5	25	25	25								
Dry Ingredients																	
Dextrose	.06	0	0	0	10	0					0.4	0.4					
MSG	0	0	0	0	0	0					0.2						
Non-fat dry milk	3	1	38	0	25	0							3.5				
Rye flour	11	2	12	0	16	0	10	10	10								
Salt	.01	0	0	0	40	0	3.2	3.5	3.5	3	2.25	2.25	2.5				
Fruit & Vegetables																	
Onion	89	0	1	0	0	0										4	
Calculated composition 3% shrink																	
Moisture							*58.4	58.7	*59.8	57.5	51.7	51.5	52.1				
Fat							22.8	19.0	20.8	25.8	*30.4	*31.6	*30.2				
Protein							10.6	14.1	11.0	13.4	14.1	14.5	12.5				
Properties																	
% Collagen (Max. 35)							*49.0	*63.7	*48.1	*36.1	27.6	25.1	30.9				
Bind Points (Min. 1.8)							*0.3	*0.7	*0.4	*1.0	*1.7	1.9	*1.7				
Color Points (Min. 2)							2.1	2.2	2.2	4.2	5.0	4.7	4.8				

Meat block
Beef
Veal
Lean
Pork
Backfat
Head me
Liver
Snout
Trim 80
Trim Re
Dry Ingre
Cereal fl
Dextrose
MSG
Rusk
Salt
Soy flour
Moist Ingr
Wine, w
Fruit & V
Onion
Truffle
Calculated c
Moistur
Fat
Protein
Properties
% Colla
Bind Po
Color Pt

LIVER SAUSAGE

Average Values

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ms	
T	U
30	20
35	30
35	30
	20
1.4	
3.5	
2.5	2.5
4	
1.5	52.1
31.6	*30.2
4.5	12.5
5.1	30.9
1.9	*1.7
1.7	4.8

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							V	W	X	Y	Z	AA	AB
Meat block													
Beef													
Veal													
Lean	69	10	19	27	26	30	19	15					
Pork													
Backfat	5	93	1	95	0	0	16		25	20	20	20	15
Head meat	65	16	17	70	7	16				45	45		15
Liver	73	7	19	24	2	49	65	40	30	35	35	35	50
Snout	45	40	14	80	2	1							20
Trim 80 (lean)	60	23	16	25	16	25			45			45	
Trim Reg	34	58	8	36	10	8		45					
Dry Ingredients													
Cereal flour	12	1	10	0	18	0				11	4.5		
Dextrose	.06	0	0	0	10	0		0.4					
MSG	0	0	0	0	0	0	0.2						
Rusk	5	9	14	0	16	0					2.2		
Salt	.01	0	0	0	40	0	1.25	2.5	2.5	3.5	3.5	2.5	3.1
Soy flour	8	1	47	0	30	0					4.5		
Moist Ingredients													
Wine, white	85	0	0	0	0	0	2						
Fruit & Vegetables													
Onion	89	0	1	0	0	0	4	3					
Truffle, canned	75	0	9	0	0	0	0.12						
Calculated composition 3% shrink													
Moisture							60.8	52.9	47.3	48.3	48.0	50.8	52.9
Fat							20.4	29.6	*35.9	25.5	25.7	*31.6	27.8
Protein							15.5	13.7	13.2	14.0	15.6	14.1	15.0
Properties													
% Collagen (Max. 35)							25.3	27.6	25.9	*45.9	*41.1	25.6	*43.0
Bind Points (Min. 1.8)							*1.1	*1.2	*1.3	*0.8	*1.3	*1.3	*0.7
Color Points (Min. 2)							6.8	4.7	4.6	4.0	4.0	5.1	5.1

LIVER SAUSAGE

Average Values

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	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							AC	AD	AE	AF	AG	AH	AI	
Meat block														
Pork														
Backfat	5	93	1	95	0	0	10							
Belly trim	25	68	6	35	6	5		30						
Cheek meat	67	15	17	72	9	29			20	15	15			
Ham fat, cured	15	81	4	93	0	0				15	15			
Head meat	65	16	17	70	7	16		20				62.5	50	
Jowl, skinned	24	71	5	43	5	2			20					
Liver	73	7	19	24	2	49	40	30	20	50	50	37.5	50	
Snout	45	40	14	80	2	1			20	20	20			
Trim 80 (lean)	60	23	16	25	16	25	50	20						
Trim Reg	34	58	8	36	10	8			20					
Other Meats or Mixtures or Undesignated														
Cooking broth	99	0	1	0	0	5						12.5		
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0		0.5						
Dextrose	.06	0	0	0	10	0			1					
MSG	0	0	0	0	0	0			0.2					
Non-fat dry milk	3	1	38	0	25	0				3.5				
Rice	12	1	7	0	40	0						10	10	
Salt	.01	0	0	0	40	0	2.5	2.5	2.75	2.5	2.5	2.5	3	
Moist Ingredients														
Water or ice	100	0	0	0	0	0			15					
Fruit & Vegetables														
Onion	89	0	1	0	0	0		3.5	4		3		4	
Calculated composition 3% shrink														
Moisture							57.0	52.6	*53.2	53.2	56.0	64.2	61.9	
Fat							23.7	29.3	*32.0	25.2	25.3	10.5	10.2	
Protein							15.8	13.7	10.6	16.3	15.1	15.3	16.5	
Properties														
% Collagen (Max. 35)							24.9	*36.6	*52.3	*41.3	*44.7	*49.3	*43.9	
Bind Points (Min. 1.8)							*1.4	*0.9	*0.5	*0.8	*0.5	*1.0	*0.9	
Color Points (Min. 2)							5.8	4.1	2.5	5.3	5.3	4.3	5.3	

LIVER

Meat block
Pork
Jowl, skinn
Liver
Skin
Stomach
Trim 80 (le
Other Meats
or Undesig
Cooking br
Dry Ingredie
Dextrose
Isolated so
Non-fat dr
Rye flour
Salt
Soy proteir
Moist Ingre
Corn syrup
Water or ic
Fruit & Vege
Garlic, fres
Onion
Calculated com
Moisture
Fat
Protein
Properties
% Collage
Bind Point
Color Point

LIVER SAUSAGE

Average Values

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	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							AJ	AK	AL	AM	AN	AO	AP	
Meat block														
Pork														
Jowl, skinned	24	71	5	43	5	2	50	50	50	45	45	25	20	
Liver	73	7	19	24	2	49	50	50	50	55	55	30	35	
Skin	40	32	28	99	6	1								
Stomach	71	13	15	62	1	0								
Trim 80 (lean)	60	23	16	25	16	25						45	45	
Other Meats or Mixtures or Undesignated														
Cooking broth	99	0	1	0	0	5								
Dry Ingredients														
Dextrose	.06	0	0	0	10	0	0.25			1				
Isolated soy protein	8	0	90	0	40	0		2						
Non-fat dry milk	3	1	38	0	25	0				4				
Rye flour	11	2	12	0	16	0								
Salt	.01	0	0	0	40	0	2.5	2.5	3	3	3	2.5	2.5	
Soy protein concentrate	8	0	75	0	45	0					4			
Moist Ingredients														
Corn syrup	20	0	0	0	5	0		2						
Water or ice	100	0	0	0	0	0		2.5		4	4			
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0	0.03							
Onion	89	0	1	0	0	0		4	4	3.5				
Calculated composition 3% shrink														
Moisture							45.6	47.2	47.1	48.8	50.9	52.1	54.6	
Fat							*39.1	*35.6	*37.6	*32.0	*33.2	*30.4	27.2	
Protein							12.0	12.6	11.6	12.7	14.6	14.2	14.9	
Properties														
% Collagen (Max. 35)							28.0	24.3	27.9	24.4	22.1	26.2	25.8	
Bind Points (Min. 1.8)							*0.3	*0.9	*0.3	*0.6	*1.6	*1.3	*1.3	
Color Points (Min. 2)							4.7	4.3	4.5	4.6	4.8	4.6	5.1	

AI
50
50
4
2 61.9
5 10.2
3 16.5
3 *43.9
0 *0.9
5 5.3

LIVER SAUSAGE

Average Values

Section 7 of 17

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							AO	AR	AS	AT	AU	AV	AW	
Meat block														
Pork														
Jowl, skinned	24	71	5	43	5	2	20	20	10					
Liver	73	7	19	24	2	49	30	30	40	50	35	35	35	
Skin	40	32	28	99	6	1	30							
Snout	45	40	14	80	2	1		30			35			
Stomach	71	13	15	62	1	0	20	20			30			
Trim 80 (lean)	60	23	16	25	16	25			50			30	30	
Trim 50	36	52	10	34	12	9				50				
Trim 15 (fat)	11	85	3	60	3	1						35	35	
Other Meats or Mixtures or Undesignated														
Cooking broth	99	0	1	0	0	5	25	25						
Dry Ingredients														
Dextrose	.06	0	0	0	10	0					0.25	0.25		
Non-fat dry milk	3	1	38	0	25	0							3.5	
Rye flour	11	2	12	0	16	0	10	10						
Salt	.01	0	0	0	40	0	3.5	3.5	2.5	2.5	2.5	2.25	2.25	
Fruit & Vegetables														
Onion	89	0	1	0	0	0			3	3.5	1.5	4		
Truffle, canned	75	0	9	0	0	0								3
Calculated composition 3% shrink														
Moisture							55.5	*56.6	59.7	52.8	60.1	44.9	45.5	
Fat							21.4	23.1	20.9	28.6	20.1	*36.8	*38.3	
Protein							14.6	11.4	15.8	14.1	15.9	13.0	12.5	
Properties														
% Collagen (Max. 35)							*61.0	*45.8	25.0	27.4	*51.7	24.8	26.8	
Bind Points (Min. 1.8)							*0.7	*0.3	*1.4	*0.8	*0.3	*1.2	*0.9	
Color Points (Min. 2)							2.2	2.1	5.6	5.0	3.3	4.2	4.4	

LIVER S

Meat block
Pork
Liver
Skin
Snout
Stomach
Trim 50
Trim Reg
Other Meats or or Undesigna
Cooking bro
Dry Ingredient
Rye flour
Salt
Fruit & Vegetz
Garlic, fresh
Calculated comp
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Points

LIVER SAUSAGE

Average Values

Section 8 of 17

	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							
							AX	AY	AZ					
Meat block														
Pork														
Liver	73	7	19	24	2	49	30	30	20					
Skin	40	32	28	99	6	1	30		40					
Snout	45	40	14	80	2	1		30						
Stomach	71	13	15	62	1	0	20	20						
Trim 50	36	52	10	34	12	9			40					
Trim Reg	34	58	8	36	10	8	20	20						
Other Meats or Mixtures or Undesignated														
Cooking broth	99	0	1	0	0	5	25	25						
Dry Ingredients														
Rye flour	11	2	12	0	16	0	10	10						
Salt	.01	0	0	0	40	0	3.5	3.5	2.5					
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0			0.03					
Calculated composition 3% shrink														
Moisture							57.0	*58.1	42.2					
Fat							19.4	21.2	*35.2					
Protein							15.0	11.9	19.1					
Properties														
% Collagen (Max. 35)							*60.1	*44.8	*70.3					
Bind Points (Min. 1.8)							*0.7	*0.4	*1.2					
Color Points (Min. 2)							2.2	2.2	2.3					

LIVER SAUSAGE

LIVEI

Average Values

Section 9 of 17

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4	5	6	7	8
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
Na or K Nitrate	0.1	0	0	2	1	0.75					
Na Erythorbate	0.1	0	0				0.87	0.87	0.87	0.87	
Spices											
Allspice	8.5	8.7	6				1	1	0.3	0.3	
Cloves	7	22	6				1	1	0.3	0.3	0.5
Ginger	9	4	8.5		2	2	2	2	0.75	0.75	0.5
Mace	8	30	7	2					0.75		
Marjoram	4	7	11	2	2	1	2	2	0.75	0.75	2
Mustard seed, ground	6	24	30				1	1			
Nutmeg	8	33	7				2	2		0.75	
Onion powder	5	1	10			4	3		4	4	12
Pepper, white	11	8.5	1.3	5	6	6	8	8	3	3	4
Thyme	8	7	9						0.3	0.3	

Curing In
Na or K
Na Ery
Spices
Allspic
Cardan
Celery
Cinnan
Cloves
Corian
Garlic
Ginger
Liquid
Mace
Marjor
Nutmeg
Onion
Pepper
Sage
Thyme

LIVER SAUSAGE

Average Values

Section 10 of 17

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				9	10	11	12	13	14	15	16
				Curing Ingredients							
Na or K Nitrite	0.1	0	0	0.25	0.25	0.15	0.15	0.12	0.12		
Na Erythorbate	0.1	0	0			0.87		0.87			
Spices											
Allspice	8.5	8.7	6			0.5		0.3		1	
Cardamon	8	3.5	9						0.3		1.75
Celery seed, ground	6	25	18								1
Cinnamon	10	3	4								0.75
Cloves	7	22	6			0.5		0.3			
Coriander	5	18	15								2.5
Garlic, Powder	6	1	17					2			
Ginger	9	4	8.5	0.5	0.5	0.5	0.5	0.7	0.7		
Liquid smoke	80	0	0					1			
Mace	8	30	7						0.7		1.5
Marjoram	4	7	11	0.75	0.5	0.5	0.5	0.1		2	
Nutmeg	8	33	7	0.5		0.5	0.5	0.7			
Onion powder	5	1	10	5		4.8	3.2	4		2.5	
Pepper, white	11	8.5	1.3	4	4	4	6	3	3	4	6.5
Sage	3	14	8.5	0.5		0.5	0.5				
Thyme	8	7	9					0.3			

LIVER SAUSAGE

Average Values

Section 11 of 17

	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	
Spices												
Cardamon	8	3.5	9	1.75	1.75	1.75						
Celery seed, ground	6	25	18	1	1	1	2	2	1	1		
Cinnamon	10	3	4	0.75	0.75	0.75						0.2
Cloves	7	22	6									0.2
Coriander	5	18	15	2	2	2	2	2	2	2		
Ginger	9	4	8.5				2					1.2
Mace	8	30	7	1.5	1.5	1.5	1.5	1.5				
Marjoram	4	7	11									1.2
Nutmeg	8	33	7						2	2		
Onion juice	95	0	1	10.5						12		
Onion powder	5	1	10		6.5							4
Pepper, white	11	8.5	1.3	6	6	6	6	6	7	7		5

LIVER SA

Spices
Marjoram
Nutmeg
Paprika
Pepper, black
Pepper, white

Processing Proceed

- A.
1. Soak, liver
 2. Scald
 3. Grind
 4. Mix
 5. Stuff
 6. Cook to in
 7. Chill

- B.
1. Soak, liver
 2. Grind
 3. Mix
 4. Stuff
 5. Cook to 15
 6. Chill

- C.
1. Wash and
 2. Cook meat
 3. Chop, Mix
 4. Stuff
 5. Cook, 35 r
 6. Cool, ice v
 7. Chill

Average Values

Section 12 of 17

	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	
Spices												
Cloves	7	22	6	1	0.5	0.5	0.5	0.4				
Ginger	9	4	8.5	1				0.5				
Mace	8	30	7		2	2	2					
Marjoram	4	7	11	1.5	1	1	1	1.5	3.3	2	2	
Nutmeg	8	33	7							1	1	
Onion juice	95	0	1		21					27		
Onion powder	5	1	10	5		6.5		3.2				8
Paprika	10	13	15						1.6			
Pepper black	11	8.5	1.2	4				2				
Pepper, white	11	8.5	1.3		6	6	6		6.6	6	6	

LIVER SAUSAGE

Average Values

Section 13 of 17

	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
Spices							
Marjoram	4	7	11	2	2	1.5	
Nutmeg	8	33	7	1			
Paprika	10	13	15		1	2	
Pepper, black	11	8.5	12		5	5	
Pepper, white	11	8.5	13	6			6

Processing Procedures

Section 14 of 17

A.

1. Soak, liver in 20°F salometer salt water
2. Scald
3. Grind
4. Mix
5. Stuff
6. Cook to internal temperature of 150°F
7. Chill

B.

1. Soak, liver in salt water
2. Grind
3. Mix
4. Stuff
5. Cook to 150°F internal temperature
6. Chill

C.

1. Wash and scald, liver
2. Cook meat, 1 hour
3. Chop, Mix
4. Stuff
5. Cook, 35 minutes, 175°F
6. Cool, ice water
7. Chill

LIVER SAUSAGE

Processing Procedures

D.

1. Scald, liver
2. Cook meat, 1 hour
3. Cool
4. Grind, 1/8"
5. Add cooking broth to yield green wt.
6. Stuff
7. Cook, in 165°F water to internal temperature of 152°F
8. Chill, ice water
9. Spray with 180°F water
10. Cool smoke (optional)
11. Chill

E.

1. Scald, liver
2. Chop fine
3. Chop fat, med fine
4. Mix
5. Stuff
6. Cook, 50-75 minutes

F.

1. Grind
2. Chop and mix
3. Stuff
4. Cook, 45 minutes, 160°F
5. Chill
6. Rinse

G.

1. Cook rice and drain
2. Cook meat and save 15 lbs. broth
3. Fry onions till brown
4. Blanch, liver
5. Grind, 1/8"
6. Mix
7. Stuff
8. Cook in 170°F water to an internal temperature of 152°F
9. Cool in ice water to 40°F internal temperature
10. Chill, 18 hours, 38°F

H.

1. Soak liver
2. Chop and mix
3. Stuff
4. Cook, 180°F, 2-1/2 hrs
5. Chill in ice water
6. Dry
7. Smoke, cool

Section 15 of 17

LIVER SA

Processing Procedure

I.

1. Cook, meat
2. Grind
3. Chop
4. Stuff
5. Cook 40 min
6. Chill in ice v

J.

1. Cook, meat
2. Fine chop
3. Mix
4. Fine chop
5. Sieve
6. Mix seasoni
7. Stuff, 3/4 fu
8. Boil, 1 hour
9. Dry
10. Smoke, 4 d

K.

1. Cook, meat.
2. Grind, 1/8"
3. Mix
4. Grind
5. Stuff
6. Cook, 160°F
7. Cook to inte
8. Ice water ch
9. Dry, room to
10. Chill, 18 ho

Cooking Forms

1. Use 42-44 n
2. Beef rounds
3. Beef middle
4. Sewed hog l
5. Prime hog b
6. Artificial cas
7. Opaque cell
8. Medium hog
9. Large hog c

LIVER SAUSAGE

Processing Procedures

Section 16 of 17

I.

1. Cook, meat until tender
2. Grind
3. Chop
4. Stuff
5. Cook 40 minutes at 160°F
6. Chill in ice water to 40°F internal temperature

J.

1. Cook, meat
2. Fine chop
3. Mix
4. Fine chop
5. Sieve
6. Mix seasoning
7. Stuff, 3/4 full, space for expansion
8. Boil, 1 hour
9. Dry
10. Smoke, 4 days

K.

1. Cook, meat, 1 hr
2. Grind, 1/8"
3. Mix
4. Grind
5. Stuff
6. Cook, 160°F water, 1.5 hour
7. Cook to internal temperature of 152°F
8. Ice water chill, 45 minutes
9. Dry, room temperature
10. Chill, 18 hours, 38°F

Cooking Forms

Section 17 of 17

1. Use 42-44 mm casing
2. Beef rounds
3. Beef middle
4. Sewed hog bung
5. Prime hog bung
6. Artificial casing
7. Opaque cellulose casing
8. Medium hog casing
9. Large hog casing

LOAF

LOAF

Average Values

Section 1 of 8

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
Beef														
Trim 75	58	25	16	38	22	34	60	45						
Trim 70	55	30	15	39	20	31			60					
Veal														
Lean	69	10	19	27	26	30	20		20	86	50	25		
Pork														
Backfat, cubed	5	93	1	95	0	0		10						5
Butt	57	29	13	27	16	15		35						
Sausage	38	51	9	34	10	5				14				
Tongue, cubed	63	19	17	66	8	36								5
Trim 80 (lean), cubed	60	23	16	25	16	25					50	75		
Trim Reg	34	58	8	36	10	8		10	20					
Trim 15 (fat)	11	85	3	60	3	1	20							
Other Meats or Mixtures or Undesignated														
Bologna meat (unsalted)	56	30	12	39	20	31								90
Dry Ingredients														
Bread crumb	7	5	13	0	15	0	10		9					
Corn flake	4	0	8	0	10	0				5	9			
Cracker crumbs	4	13	9	0	15	0								
Non-fat dry milk	3	1	38	0	25	0		12						
Pistachio nut	5	54	19	0	0	0		2						2
Salt	.01	0	0	0	40	0	2.5	3	2.5	0.7	0.7	0.4		3
Soy protein concentrate	8	0	75	0	45	0	3		3					
Sugar (sucrose)	.06	0	0	0	10	0								0.5
Moist Ingredients														
Egg	74	12	13	0	0	1	10		9	9	11	11		
Milk	87	3	4	0	0	0	16		16		25			
Water or ice	100	0	0	0	0	0	7		8					
Fruit & Vegetables														
Celery, fresh chopped	94	0	1	0	0	0				40				
Cranberry sauce	62	0	0	0	0	90					13			
Onion	89	0	1	0	0	0		1	3	1	3.25			
Orange, marmalade	29	0	1	0	0	2					13			
Pimiento	92	1	1	0	0	60		5						
Potato, boiled	83	0	2	0	0	0								19
Calculated composition 5% shrink														
Moisture							49.0	42.6	54.7	*69.1	*60.6	64.3	48.5	
Fat							25.6	*32.3	23.5	11.8	11.2	17.0	*33.6	
Protein							13.8	15.1	13.8	13.3	12.5	15.0	12.1	
Properties														
% Collagen (Max. 35)							25.9	24.6	25.9	24.6	22.0	23.0	*39.9	
Bind Points (Min. 1.8)							3.1	3.0	2.9	3.0	2.3	2.5	2.2	
Color Points (Min. 2)							3.1	2.8	2.8	3.4	3.0	3.6	3.6	

- Meat block
- Pork
- Backfat
- Tongue
- Trim 80
- Trim 80
- Other Meats or Undesignated
- Bologna
- Cooking
- Frankfur
- Dry Ingred
- Bread cr
- Cheese
- Cracker
- Pistachio
- Salt
- Sugar (s
- Moist Ing
- Egg
- Milk
- Oil
- Rice, co
- Water o
- Worcest
- Fruit & V
- Celery
- Lemon j
- Mushroo
- Onion
- Parsley
- Parsley
- Calculated c
- Moistur
- Fat
- Protein
- Properties
- % Colla
- Bind Po
- Color P

LOAF

Average Values

Section 2 of 8

		M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
								H	I	J	K	L	M	N
Meat block														
Pork														
Backfat, cubed		5	93	1	95	0	0	5	5	5				
Tongue, cubed		63	19	17	66	8	36	5						
Trim 80 (lean)		60	23	16	25	16	25			100				
Trim 80 (lean), cubed		60	23	16	25	16	25		5	5		100	100	100
Other Meats or Mixtures or Undesignated														
Bologna meat		56	30	12	39	20	31		90					
Cooking broth		99	0	1	0	0	5		35	35	15	100	50	
Frankfurter, meat		56	26	13	25	8	20	90		90				
Dry Ingredients														
Bread crumb		7	5	13	0	15	0				11	5	10	11
Cheese, cheddar		37	32	25	0	0	1					15		25
Cracker crumbs		4	13	9	0	15	0					31		
Pistachio nut		5	54	19	0	0	0	2	2	2				
Salt		.01	0	0	0	40	0	3	3	3	0.6	2.5	2	0.6
Sugar (sucrose)		.06	0	0	0	10	0	0.5	0.5	0.5				
Moist Ingredients														
Egg		74	12	13	0	0	1					11	22	
Milk		87	3	4	0	0	0		35	35				18
Oil		0	100	0	0	0	0				6			6
Rice, cooked		73	0.1	2.1	0	5	0						22	22
Water or ice		100	0	0	0	0	0				3			
Worcestershire sauce		62	1	6	0	0	90					6.7		
Fruit & Vegetables														
Celery, fresh chopped		94	0	1	0	0	0					15		
Lemon juice		91	0	1	0	0	0							0.7
Mushroom		76	3	20	0	0	0					34		
Onion		89	0	1	0	0	0	9	9		3	3.25	7.5	
Parsley, chopped		85	1	4	0	0	0					5.25		
Parsley, green		85	1	4	0	0	0							2
Calculated composition 5% shrink														
Moisture								51.7	*67.1	*67.1	56.5	*66.9	*68.3	53.9
Fat								27.7	19.9	19.2	22.4	11.1	12.9	21.7
Protein								12.0	7.9	9.1	13.4	10.6	10.5	14.2
Properties														
% Collagen (Max. 35)								27.0	32.2	21.8	22.7	12.0	18.9	16.0
Bind Points (Min. 1.8)								*0.9	*1.3	*0.7	2.1	*1.0	*1.4	*1.6
Color Points (Min. 2)								*0.3	2.0	*1.6	3.0	*1.4	2.0	2.3

ations	F	G
25		
	5	
	5	
75		
		90
	2	
0.4	3	
	0.5	
11		
19		
6	64.3	48.5
2	17.0	*33.6
5	15.0	12.1
0	23.0	*39.9
3	2.5	2.2
0	3.6	3.6

LOAF

LOAF

Average Values

Section 3 of 8

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							O	P	O	R			
Meat block													
Pork													
Trim 80 (lean), cubed	60	23	16	25	16	25	100	100	100	100			
Dry Ingredients													
Bread crumb	7	5	13	0	15	0	5						
Cracker crumbs	4	13	9	0	15	0		2					
Salt	.01	0	0	0	40	0	0.75	1	3	0.8			
Sugar, brown	2	0	0	0	0	0				5			
Moist Ingredients													
Egg	74	12	13	0	0	1	22	29	44	5.5			
Milk	87	3	4	0	0	0	25	35					
Oil	0	100	0	0	0	0					3.3		
Worcestershire sauce	62	1	6	0	0	90				6.7			
Fruit & Vegetables													
Carrot, cooked	91	0	1	0	0	20	15						
Celery, fresh chopped	94	0	1	0	0	0	12.5	16	8.7				
Mushroom soup	90	4	1	0	0	0			34				
Onion	89	0	1	0	0	0	7.5		3.25	6			
Pea, cooked	81	0	5	0	0	0	37	100					
Pimiento	92	1	1	0	0	60					2.5		
Rice, cooked	73	0.1	2.1	0	5	0		115	120				
Tomato paste	75	1	3	0	0	90					25		
Calculated composition 5% shrink													
Moisture							*69.9	*72.3	*70.1	58.3			
Fat							13.1	7.3	8.8	19.3			
Protein							10.6	7.6	8.6	12.4			
Properties													
% Collagen (Max. 35)							17.7	14.0	19.5	22.6			
Bind Points (Min. 1.8)							*1.2	*0.7	*1.4	1.8			
Color Points (Min. 2)							*1.9	*1.1	2.3	3.3			

- Curing Ingredient
- Na or K Nitrite
- Na or K Nitrate
- Spices
- Allspice
- Cloves
- Ginger
- Mace
- Maple flavor
- Mustard, prepar
- Onion juice
- Onion powder
- Pepper, black
- Pepper, white
- Sage
- Vinegar

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								
Na or K Nitrate	0.1	0	0	1	0.5								
Spices													
Allspice	8.5	8.7	6			4	3						
Cloves	7	22	6					0.5					
Ginger	9	4	8.5		1								
Mace	8	30	7	3	2								
Maple flavor	35	0	0					1					
Mustard, prepared	80	4	5						100	53			
Onion juice	95	0	1										16
Onion powder	5	1	10								14		
Pepper, black	11	8.5	12			6	5		1.5				2
Pepper, white	11	8.5	1.3	6	6			6					
Sage	3	14	8.5	1				0.5					
Vinegar	94	0	0										112

LOAF

Average Values

Section 5 of 8

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				9	10	11	12	13	14	
Spices										
Onion juice	95	0	1	16	12					
Pepper, black	11	8.5	12	2	1.5	2	1.5	0.75		
Pepper, white	11	8.5	1.3						6	

Processing Procedures

Section 6 of 8

- A.
1. Cook, meat in water
 2. Chop
 3. Cook, vegetables until tender
 4. Mix
 5. Place in pan
 6. Bake, 325°F
- B.
1. Mix
 2. Place in greased pan with
 - 150 pineapple slices }
 - 13 pounds marmalade } in bottom of pans
 - 13 pounds cranberry }
 3. Bake at 350°F

LOAF

Processing Pr

- C.
1. Soak r
 - 1:1
 - 10
 - 1
 2. Drain
 3. Grind
 4. Make
 5. Roll in
 6. Place
 7. Bake :

- D.
1. Mix
 2. Chill
 3. Place
 4. Brow
 5. Press

- E.
1. Grind
 2. Mix
 3. Mold
 4. Sell fr

- F.
1. Grind
 2. Chop
 3. Add, c
 4. Mix
 5. Cure,
 6. Bake t
 7. Cool

Cooking Form

1. Alum
2. Molds
3. Artific

LOAF

Section 7 of 8

Processing Procedures

C.

1. Soak meat in

1:1 water-vinegar
100 bay leaves
18 hrs

2. Drain
3. Grind
4. Make into loaf
5. Roll in bread crumbs
6. Place bacon over loaf
7. Bake at 350°F

D.

1. Mix
2. Chill
3. Place in loaf pans
4. Brown over high heat
5. Pressure cook, 15 pounds pressure for 25 minutes

E.

1. Grind
2. Mix
3. Mold
4. Sell fresh

F.

1. Grind
2. Chop
3. Add, cubed fat
4. Mix
5. Cure, 2 hours, 70°F
6. Bake to an internal temperature of 152°F
7. Cool

Cooking Forms

Section 8 of 8

1. Aluminum pans
2. Molds
3. Artificial casing after cooking

LOAF COATING

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														
Backfat	5	93	1	95	0	0	60	60	20	20				
Lard, melted	0	100	0	0	0	0					100			
Skin	40	32	28	99	6	1	40	40	80	80				
Dry Ingredients														
Gelatin	13	0	85	0	20	0	1		1		45			
Non-fat dry milk	3	1	38	0	25	0					60			
Salt	.01	0	0	0	40	0	3	3	3	3	9			
Moist Ingredients														
Water or ice	100	0	0	0	0	0	15	15	15	15	180			
Calculated composition 7% shrink														
Moisture							23.3	23.5	36.0	36.2	54.6			
Fat							*62.0	*62.5	*39.9	*40.3	8.9			
Protein							11.4	10.8	21.2	20.6	24.3			
Properties														
% Collagen (Max. 35)							*92.4	*98.4	*95.3	*98.9	31.1			
Bind Points (Min. 1.8)							*0.8	*0.6	*1.4	*1.2	4.1			
Color Points (Min. 2)							*0.1	*0.1	*0.2	*0.2	*0.1			

LOAF C

Spices as des
 Allspice
 Cloves, oil
 Paprika
 Pimiento, J
 Spinach, d

Processing Pr

- A.
1. Cook 1
 2. Cook 1
 3. Chop
 4. Add se
 5. Stir
 6. Maxim
 7. Add, c
 8. Cool to
 9. Dip lo.

- B.
1. Chop,
 2. Steam
 3. Dip lo.

Cooking Form

1. Vat

LOAF COATING

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 as desired													
Allspice	8.5	8.7	6	use	use	use	use						
Cloves, oil	7	22	6	use									
Paprika	10	13	15		use								
Pimiento, powder	8	17	12			use							
Spinach, dry	9	18	1.6				use						

Processing Procedures

Section 3 of 4

- A.
1. Cook hog skin in boiling water, 1.75 hours
 2. Cook fat in boiling water, 25 minutes
 3. Chop
 4. Add scalding water and whip
 5. Stir
 6. Maximum temperature, 160°F
 7. Add, optional gelatin
 8. Cool to 100°F
 9. Dip loaves or pour into chilled pan
- B.
1. Chop, hot
 2. Steam jacket kettle, 95°F
 3. Dip loaf

Cooking Form

Section 4 of 4

1. Vat

LONGANIZA

LONGAN

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																
Trim 80 (lean)	60	23	16	25	16	25	80									
Trim 15 (fat)	11	85	3	60	3	1	20									
Dry Ingredients																
Corn syrup solids	3.5	0	0	0	5	0	2									
Salt	.01	0	0	0	40	0	3									
Moist Ingredients																
Water or ice	100	0	0	0	0	0	5									
Wine, sherry	85	0	0	0	0	10	1									
Fruit & Vegetables																
Garlic, fresh	61	0	6	0	0	0	0.6									
Calculated composition 20% shrink																
Moisture							38.3									
Fat							*39.7									
Protein							15.1									
Properties																
% Collagen (Max. 35)							26.4									
Bind Points (Min. 1.8)							2.3									
Color Points (Min. 2)							3.6									

Curing Ingredient
 Na or K Nitrite
 Na or K Nitrate
 Na Erythorbate
 Spices
 Marjoram
 Paprika
 Pepper, black
 Pepper, red

Processing Procedure

- A.
1. Cube, freeze
 2. Grind, mix
 3. Mix
 4. Cure, 36°
 5. Mix
 6. Stuff
 7. Green roast
 8. Smoke, 120°
 9. Dry, 50°

Sm
Lar

10. Refrigerate

Cooking Forms

1. Medium
2. Medium
3. Link 12"

LONGANIZA

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	0.25						
Na or K Nitrate	0.1	0	0	1	1						
Na Erythorbate	0.1	0	0	0.87	0.87						
Spices											
Marjoram	4	7	11	2	2						
Paprika	10	13	15	48	40						
Pepper, black	11	8.5	12	1	1						
Pepper, red	8	17	12		8						

Processing Procedure

Section 3 of 4

A.

1. Cube, frozen fat product, 1/2"
2. Grind, meat 1/2"
3. Mix
4. Cure, 36°F, 3 days
5. Mix
6. Stuff
7. Green room, 75°F, 75% RH, 12 hours
8. Smoke, 70°F, 65% RH, 12 hours
9. Dry, 50°F, 70% RH

Small (1.4") - 15 days
Larger - longer

10. Refrigerate

Cooking Forms

Section 4 of 4

1. Medium hog casing
2. Medium beef rounds
3. Link 12"

LOUISIANA HOT SAUSAGE

LOUISI

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				
Beef																	
Chuck	66	16	18	30	24	38	25	25									
Pork																	
Heart	73	10	15	27	6	32	25										
Trim Reg	34	58	8	36	10	8	50	50									
Tripe	74	15	10	100	0	0		25									
Dry Ingredients																	
Salt	.01	0	0	0	40	0	3	3									
Moist Ingredients																	
Water or ice	100	0	0	0	0	0	12	12									
Calculated composition 8% shrink																	
Moisture							51.6	*51.8									
Fat							*33.6	*34.7									
Protein							11.6	10.4									
Properties																	
% Collagen (Max. 35)							30.9	*48.1									
Bind Points (Min. 1.8)							*1.6	*1.4									
Color Points (Min. 2)							3.1	*1.9									

Curing Ing
Na or K
Na or K
Spices
Garlic, p
Nutmeg
Pepper, r
Sage

Processing P

A.

1. Grin
2. Chop
3. Mix
4. Stuff
5. Cook

Cooking For

1. Artif

LOUISIANA HOT 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								
Na or K Nitrate	0.1	0	0	0.5								
Spices												
Garlic, powder	6	1	17	1								
Nutmeg	8	33	7	4								
Pepper, red	8	17	12	8								
Sage	3	14	8.5	1								

Processing Procedure

Section 3 of 4

A.

1. Grind
2. Chop
3. Mix
4. Stuff
5. Cook to 152°F internal temperature

Cooking Form

Section 4 of 4

1. Artificial casing

LUNCHEON LOAF

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														
Chuck	66	16	18	30	24	38	40							
Trim 90 (lean)	71	11	18	28	27	43		70	45	20				
Pork														
Backfat, cubed	5	93	1	95	0	0		30	5		34	25	25	
Bacon ends	19	68	12	86	1	3				20				
Shoulder	58	27	14	25	18	15					66			
Trim 80 (lean)	60	23	16	25	16	25			35	60		75	75	
Trim Reg	34	58	8	36	10	8	60		10					
Dry Ingredients														
Cereal flour	12	1	10	0	18	0		6		20		4.5		
Farina	10	1	11	0	16	0					7			
Pistachio nut	5	54	19	0	0	0			2					
Rusk	5	9	14	0	16	0		20			17	15	20	
Salt	.01	0	0	0	40	0	3	3	3	3	2	3	2	
Sugar (sucrose)	.06	0	0	0	10	0			0.5					
Moist Ingredients														
Corn syrup	20	0	0	0	5	0	0.75							
Water or ice	100	0	0	0	0	0		30	20	20	50	21	30	
Fruit & Vegetables														
Pimiento	92	1	1	0	0	60			5					
Calculated composition 5% shrink														
Moisture							42.4	49.6	*62.9	51.0	*49.5	45.0	48.2	
Fat							*41.8	24.8	20.6	21.9	*30.5	*30.7	29.3	
Protein							12.2	10.8	12.6	12.9	7.6	10.9	10.4	
Properties														
% Collagen (Max. 35)							32.2	23.4	26.7	31.2	20.7	21.8	21.6	
Bind Points (Min. 1.8)							2.2	2.6	2.7	3.6	*1.3	*1.7	*1.6	
Color Points (Min. 2)							3.2	3.6	4.2	3.0	*0.8	2.2	2.1	

LUNCHEON

Meat block
Pork
Bacon ends
Head meat
Skin, cooked
Trim 80 (lean)
Other Meats or Mi
or Undesignated
Salami meat, coc
(unsalted)
Dry Ingredients
Farina
Salt
Soy protein conc
Sugar (sucrose)
Moist Ingredients
Corn syrup
Water or ice
Calculated composi
Moisture
Fat
Protein
Properties
% Collagen (Ma
Bind Points (Mi
Color Points (Mi

LUNCHEON LOAF

Average Values

Section 2 of 6

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							H	I	J	K	L		
Meat block													
Pork													
Bacon ends	19	68	12	86	1	3	44						
Head meat	65	16	17	70	7	16	12						
Skin, cooked	10	18	70	99	0	0	6						
Trim 80 (lean)	60	23	16	25	16	25	38	100	100	100			
Other Meats or Mixtures or Undesignated													
Salami meat, cooked (unsalted)	56	30	12	31	8	20						100	
Dry Ingredients													
Farina	10	1	11	0	16	0	2.5	7					
Salt	.01	0	0	0	40	0	2	2.3	3	2.5	3		
Soy protein concentrate	8	0	75	0	45	0	2.5						
Sugar (sucrose)	.06	0	0	0	10	0	0.2			0.25	0.5		
Moist Ingredients													
Corn syrup	20	0	0	0	5	0			0.75				
Water or ice	100	0	0	0	0	0	19	9					
Calculated composition 5% shrink													
Moisture							44.0	56.8	55.8	56.2	51.7		
Fat							*34.8	20.5	23.3	23.6	*30.5		
Protein							16.5	14.9	16.2	16.4	12.2		
Properties													
% Collagen (Max. 35)							*58.9	23.9	25.1	25.0	31.0		
Bind Points (Min. 1.8)							*1.7	2.4	2.6	2.6	*1.0		
Color Points (Min. 2)							*1.7	3.6	4.1	4.1	2.4		

G
25
75
20
2
30
48.2
29.3
10.4
21.6
*1.6
2.1

LUNCHEON LOAF

Average Values

Section 3 of 6

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4	5	6	7	8
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25	0.25	0.12		
Na or K Nitrate	0.1	0	0	1.5	0.5	0.5	0.5	0.5			
Spices											
Coriander	5	18	15							3	
Ginger	9	4	8.5	1.2	1						1.2
Mace	8	30	7	1.2	3.5	2			3		1.2
Nutmeg	8	33	7			1				3	5
Paprika	10	13	15						1		
Pepper, white	11	8.5	1.3	2.5	12.5	6	6		5	10	10
Sage	3	14	8.5						1		

LUNC

Spices
Mace
Pepper

Processing

- A.
1. Gri
 2. Mix
 3. Chc
 4. Hol
 5. Coc

- B.
1. Col

Cooking Fe

1. Loa

LUNCHEON LOAF

Average Values

Section 4 of 6

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				9						
Spices										
Mace				2						
Pepper, white	11	8.5	1.3	4						

8
1.2
1.2
5
10

Processing Procedures

Section 5 of 6

A.

1. Grind
2. Mix
3. Chop
4. Hold, 18 hours, 38°F
5. Cook to internal temperature of 150°F

B.

1. Cold smoke

Cooking Form

Section 6 of 6

1. Loaf pan

LUNCHEON MEAT

Average Values

Section 1 of 5

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
Beef														
Cow F.C.	68	14	18	21	24	39	80							
Flank	43	42	13	24	12	20	20							
Trim 75	58	25	16	38	22	34		50						
Pork														
Backfat	5	93	1	95	0	0			20					
Check meat	67	15	17	72	9	29				15	15			
Heart	73	10	15	27	6	32				20				
Picnic	59	25	16	23	20	16			80				100	
Shank	69	9	21	55	20	25				25	40			
Tongue	63	19	17	66	8	36				20				
Trim Reg	34	58	8	36	10	8		50		20				
Trim 15 (fat)	11	85	3	60	3	1					45			
Dry Ingredients														
Salt	.01	0	0	0	40	0	3.5	3.2	3.5	3.5	3	3.2		
Sugar (sucrose)	.06	0	0	0	10	0	1	1	1	2		1		
Moist Ingredients														
Water or ice	100	0	0	0	0	0	3			3				
Calculated composition 6% shrink														
Moisture							58.9	40.6	42.7	56.7	37.6	53.9		
Fat							19.4	*42.4	*39.3	21.5	*45.5	25.5		
Protein							16.8	12.3	13.2	15.5	12.7	16.3		
Properties														
% Collagen (Max. 35)							21.5	*37.2	24.2	*52.8	*59.1	23.0		
Bind Points (Min. 1.8)							3.7	2.2	2.6	1.9	2.0	3.3		
Color Points (Min. 2)							6.1	3.1	2.1	4.3	3.0	2.6		

LUNCHEON

- Curing Ingredients
 Na or K Nitrite
 Na or K Nitrate
 Na Erythorbate
Spices
 Celery seed, g
 Garlic, Powde
 Ginger
 Mace
 Nutmeg
 Onion powder
 Pepper, black
 Pepper, white

Processing Procedure

- A.
1. Coarse grind
 2. Stuff, muscle
 3. Cook, 3-1/2 hours
 4. Dip in para
- B.
1. Cure meat
 2. Coarse grind
 3. Stuff in muscle
 4. Cook, 3-1/2 hours
 5. Cool smoke
 6. Dip in para