

MACARONI AND CHEESE LOAF

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																	
Bull F.C.	70	10	20	20	30	47	25										
Check meat	70	20	18	59	14	48	7										
Cow F.C.	68	14	18	21	24	39	26	60	60								
Heart	70	13	17	27	6	40	9										
Trim 70	55	30	15	39	20	31				50	40						
Trim 65	50	35	14	39	20	31									40		
Tripe, fresh	82	10	9	100	0	0	9										
Veal																	
Lean	69	10	19	27	26	30					40	40					
Pork																	
Lips	71	14	15	90	1	1	12										
Snout	45	40	14	80	2	1	12										
Trim 80 (lean)	60	23	16	25	16	25		15	15								
Trim 50	36	52	10	34	12	9		25	25		20						
Trim Reg	34	58	8	36	10	8				50					20		
Other Meats or Mixtures																	
Bologna meat	56	30	12	39	20	31											100
Dry Ingredients																	
Caseinate	10	0	90	0	40	0		5	5								
Cereal flour	12	1	10	0	18	0		10									
Cheese, cheddar, cubed	37	32	25	0	0	1	20	10	10	10	15	15	8				
Cracker meal	4	13	9	0	15	0				8							
Dextrose	.06	0	0	0	10	0	1								1		
Macaroni	10	1	12	0	15	0	6	5	5	6	5	6	4				
Non-fat dry milk	3	1	38	0	25	0			10	3.5	5	12					
Salt	.01	0	0	0	40	0	4	2.75	2.75	2	3	3.5	3				
Soy flour	8	1	47	0	30	0	25				5						
Sugar (sucrose)	.06	0	0	0	10	0					0.5						0.5
Moist Ingredients																	
Water or ice	100	0	0	0	0	0	62	40	40		25	40					
Fruit & Vegetables																	
Garlic, fresh	61	0	6	0	0	0									0.12		
Onion	89	0	1	0	0	0					2	3					
Pimiento	92	1	1	0	0	60		5									
Tomato puree	87	0	2	0	0	70									4		
Calculated composition 5% shrink																	
Moisture							62.2	59.5	58.0	34.7	53.9	55.8	48.8				
Fat							11.0	16.7	17.2	*39.3	20.6	19.7	29.7				
Protein							16.5	14.4	16.5	13.6	15.9	13.7	13.2				
Properties																	
% Collagen (Max. 35)							20.2	15.3	13.7	26.1	20.9	20.0	32.3				
Bind Points (Min. 1.8)							3.2	3.2	3.7	2.0	3.1	2.5	2.3				
Color Points (Min. 2)							2.6	3.0	3.1	2.2	2.9	2.3	3.4				

MACARONI AND CHEESE LOAF

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Average Values

Section 2 of 5

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							H							
Meat block														
Other Meats or Mixtures or Undesignated														
Frankfurter, meat	56	26	13	25	8	20	100							
Dry Ingredients														
Cheese, cheddar, cubed	37	32	25	0	0	1	8							
Macaroni	10	1	12	0	15	0	4							
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.5							
Calculated composition 5% shrink														
Moisture							48.8							
Fat							26.1							
Protein							14.1							
Properties														
% Collagen (Max. 35)							21.0							
Bind Points (Min. 1.8)							*1.0							
Color Points (Min. 2)							2.4							

- Curing Ingres
- Na or K Ni
- Na or K Ni
- Na Erythor
- Spices
- Cardamon
- Chili peppe
- Coriander
- Garlic, Pow
- Mace
- Mustard ses
- Nutmeg
- Onion pow
- Oregano
- Paprika
- Pepper, red
- Pepper, whi

MACARONI AND CHEESE LOAF

Average Values

Section 3 of 5

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4	5	6	7	8
				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	0.5	0.5					
Na Erythorbate	0.1	0	0				0.87	0.87	0.87		
Spices											
Cardamon	8	3.5	9		2					2	
Chili pepper	8	17	12				2	2	2		
Coriander	5	18	15				3	3	3		
Garlic, Powder	6	1	17				0.5	0.5	0.5		
Mace	8	30	7			1					
Mustard seed	6	24	30				2				
Nutmeg	8	33	7					2	2		
Onion powder	5	1	10		2						
Oregano	7	10	11				1	1	1		
Paprika	10	13	15				6	6	6		
Pepper, red	8	17	12					80			
Pepper, white	11	8.5	1.3	8	7	8	6	6	6	3	

MACARONI AND CHEESE LOAF

Section 4 of 5

Processing Procedures

- A.
1. Grind
 2. Soak, macaroni, meat, milk, spices
 3. Cube, cheese, 1/2"
 4. Mix
 5. Loaf pan
 6. Bake
- B.
1. Bake, 225°F oven
 2. Cook 3 hrs
 3. To internal temperature of 150°F
- C.
1. Chop to 50°F
 2. Add milk products
 3. Chop to 60°F
 4. Mix macaroni, cheese, red peper, pimiento
 5. Stuff
 6. Steam cook to 155°F internal temperature
- D.
1. Bake, 3 hrs at 225°F
 2. Water cook, 3 hrs, 160°F
 3. Cook to internal temperature of 150°F

Cooking Forms

1. Loaf pan
2. Artificial casing after cooking

MEATB.

Section 5 of 5

Meat block
Beef
Chuck
Flank
Head meat
Trim 90 (le
Trim 70
Veal
Lean
Pork
Trim 80 (le
Trim 50
Dry Ingredient
Bread crum
MSG
Non-fat dry
Plant protei
hydrolysat
Salt
Soy protein
Textured ve
Moist Ingrid
Cream, light
Egg
Water or ice
Fruit & Vege
Garlic, fres
Onion
Calculated corr
Moisture
Fat
Protein
Properties
% Collager
Bind Point
Color Point

MEATBALLS

MEATBALLS

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							
Meat block																
Beef																
Trim 70	55	30	15	39	20	31	67									
Pork																
Picnic	59	25	16	23	20	16		100	100							
Trim 50	36	52	10	34	12	9	33									
Dry Ingredients																
Bread crumb	7	5	13	0	15	0		20	20							
Cereal flour	12	1	10	0	18	0		3	3							
MSG	0	0	0	0	0	0		0.25								
Plant protein hydrolysate	8	0	30	0	20	0		0.15								
Salt	.01	0	0	0	40	0	1.2	2	2							
Textured veg. protein	8	1	50	0	35	0	13									
Moist Ingredients																
Egg	74	12	13	0	0	1	8	10	10							
Milk	87	3	4	0	0	0			10							
Water or ice	100	0	0	0	0	0	13	10								
Worcestershire sauce	62	1	6	0	0	90	0.8									
Fruit & Vegetables																
Onion	89	0	1	0	0	0			10							
Calculated composition 12% shrink																
Moisture							44.2	47.5	49.2							
Fat							*32.1	21.3	20.2							
Protein							17.5	15.8	15.2							
Properties																
% Collagen (Max. 35)							24.1	18.2	17.7							
Bind Points (Min. 1.8)							3.9	2.9	2.7							
Color Points (Min. 2)							2.9	2.0	1.9							

Spices
Allspice
Basil
Garlic Powder
Onion powder
Oregano
Nutmeg
Parsley, dry
Pepper black
Pepper, white
Rosemary

MEATBALLS

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
				Spices							
Allspice	8.5	8.7	6	0.6							
Basil	6	4	14		2						
Garlic, Powder	6	1	17			0.3	0.2				
Onion powder	5	1	10	37		3	3	40	33	15	
Oregano	7	10	11		1						
Nutmeg	8	33	7	2.3							
Parsley, dry	9	4	2	0.6	2				2.5	1	
Pepper black	11	8.5	12		1	3	1.5	1.3	0.5	1	6
Pepper, white	11	8.5	1.3	1.3							
Rosemary	9	15	5		0.2					0.2	

MEATBALLS

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	10				
Spices									
Pepper black	11	8.5	12	1.3	0.7				

Processing Procedures

Section 5 of 6

- A.
1. Hydrate vegetable protein
 2. Grind meat
 3. Mix
 4. Shape into balls
 5. Bake
 6. Cook in mushroom soup

- B.
1. Hydrate vegetable protein
 2. Grind meat
 3. Mix
 4. Shape into balls
 5. Fry
 6. Cook in mushroom soup

- C.
1. Shape

Cooking Form

Section 6 of 6

1. Shaped

MEAT

Meat block
 Beef
 Cheek m
 Chuck
 Cow F.C
 Flank
 Trim 90
 Pork
 Check m
 Jowl, ski
 Trim 80
 Trim Reg
 Dry Ingre
 Bread cr
 Cereal fl
 Dextrose
 Non-fat c
 Salt
 Semoline
 Soy prot
 Sugar (s
 Textured
 Moist Ingr
 Egg
 Water or
 Fruit & Ve
 Onion
 Parsley, c
 Pepper, g
 Calculated c
 Moisture
 Fat
 Protein
 Properties
 % Collag
 Bind Poi
 Color Po

MEAT LOAF

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														
Cheek meat	70	20	18	59	14	48	15							
Chuck	66	16	18	30	24	38		60	60	60	30	30		
Cow F.C.	68	14	18	21	24	39								20
Flank	43	42	13	24	12	20		40	40	40				
Trim 90 (lean)	71	11	18	28	27	43	50							
Pork														
Cheek meat	67	15	17	72	9	29					30	30	30	
Jowl, skinned	24	71	5	43	5	2	20							
Trim 80 (lean)	60	23	16	25	16	25	15				30	30		
Trim Reg	34	58	8	36	10	8					10	10	50	
Dry Ingredients														
Bread crumb	7	5	13	0	15	0		4	4	3.5				
Cereal flour	12	1	10	0	18	0	5				5			
Dextrose	.06	0	0	0	10	0					2	2		
Non-fat dry milk	3	1	38	0	25	0	10	1	1	1			10	2
Salt	.01	0	0	0	40	0	1	1	1	1	3	3		2
Semolina flour	12	1	10	0	18	0								6
Soy protein concentrate	8	0	75	0	45	0	10							2
Sugar (sucrose)	.06	0	0	0	10	0					2	2		
Textured veg. protein	8	1	50	0	35	0		14	9	4.5				
Moist Ingredients														
Egg	74	12	13	0	0	1		4.7	4.7	4.7				
Water or ice	100	0	0	0	0	0	70	28	17	9	10	15	20	
Fruit & Vegetables														
Onion	89	0	1	0	0	0	5							
Parsley, chopped	85	1	4	0	0	0	0.1							
Pepper, green	93	0	1	0	0	0				0.06				
Calculated composition 5% shrink														
Moisture							65.9	56.6	55.0	54.2	56.8	55.8	51.9	
Fat							13.8	18.8	21.0	23.1	19.0	17.6	29.0	
Protein							14.1	16.9	16.9	16.8	14.3	15.9	12.4	
Properties														
% Collagen (Max. 35)							19.1	18.3	20.4	22.7	*40.9	34.0	*37.7	
Bind Points (Min. 1.8)							4.0	4.0	3.8	3.5	2.3	2.8	2.2	
Color Points (Min. 2)							3.0	3.6	4.0	4.4	4.1	3.8	2.6	

MEAT LOAF

MEAT LC

Average Values

Section 2 of 7

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations									
							H	I	J	K	L	M	N			
Meat block																
Beef																
Trim 90 (lean)	71	11	18	28	27	43	18									
Trim 80	63	20	17	30	24	39		70								
Trim 75	58	25	16	38	22	34			100	100						
Trim 70	55	30	15	39	20	31					100	100	100			
Veal																
Lean	69	10	19	27	26	30	47									
Pork																
Backfat	5	93	1	95	0	0	17									
Trim 50	36	52	10	34	12	9		30								
Trim Reg	34	58	8	36	10	8	18									
Dry Ingredients																
Bread crumb	7	5	13	0	15	0			20	10	9	3	2.5			
Farina	10	1	11	0	16	0	6									
Gelatin	13	0	85	0	20	0	8									
Non-fat dry milk	3	1	38	0	25	0	6	4								
Peanut grit	5	48	26	0	18	0		6								
Pistachio nut, peeled & boiled in wine	10	50	17	0	0	0	0.1									
Rusk	5	9	14	0	16	0	3									
Salt	.01	0	0	0	40	0	1	1	1.1	1.4	2.8	1.25	0.6			
Soy protein concentrate	8	0	75	0	45	0										
Textured veg. protein	8	1	50	0	35	0			16	15		5	7			
Moist Ingredients																
Egg	74	12	13	0	0	1			15	30		7.5	6.5			
Milk	87	3	4	0	0	0			28	30		5	5			
Oil	0	100	0	0	0	0							9			
Textured Veg. Protein, hydrated	74	0	14	0	10	0					40					
Water or ice	100	0	0	0	0	0	17	20	27	28		13	20			
Worcestershire sauce	62	1	6	0	0	90						1.1	1.5			
Fruit & Vegetables																
Celery, fresh chopped	94	0	1	0	0	0					6		8			
Onion	89	0	1	0	0	0		0.75			7	2	8			
Parsley, chopped	85	1	4	0	0	0		0.15			0.3					
Calculated composition .5% shrink																
Moisture							47.8	55.7	55.3	61.6	56.8	56.5	57.6			
Fat							24.9	25.8	14.6	14.8	19.3	24.1	25.1			
Protein							17.9	14.3	15.1	14.7	13.9	14.7	12.6			
Properties																
% Collagen (Max. 35)							16.7	25.4	20.5	20.3	26.6	30.6	29.1			
Bind Points (Min. 1.8)							4.1	3.1	3.4	3.1	2.4	3.0	2.7			
Color Points (Min. 2)							3.1	3.9	2.8	2.7	3.0	3.6	3.0			

Meat block
Poultry
Turkey
Meat
Skin
Other Meats or M
or Undesignatec
Cooking broth
Dry Ingredients
Bread crumb
Cereal flour
Gelatin
MSG
Non-fat dry mi!
Plant protein
hydrolysate
Rice
Salt
Textured veg. r
Moist Ingredients
Egg
Oil
Water, hot
Fruit & Vegetabl
Onion
Pimiento
Calculated compos
Moisture
Fat
Protein
Properties
% Collagen (M
Bind Points (M
Color Points (A

MEAT LOAF

7

Average Values

Section 3 of 7

ulations		
M	N	
0	100	100
3		2.5
8	25	0.6
		7
	7.5	6.5
	5	5
		9
10		
.1	13	20
		1.5
6		8
7	2	8
.3		
5.8	56.5	57.6
3.3	24.1	25.1
3.9	14.7	12.6
5.6	30.6	29.1
4	3.0	2.7
.0	3.6	3.0

	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	Q	R	
Meat block											
Poultry											
Turkey											
Meat	68	7	24	18	23	19	100	100	85	80	
Skin	48	39	12	99	6	0			15	20	
Other Meats or Mixtures or Undesignated											
Cooking broth	99	0	1	0	0	5	80	60	23		
Dry Ingredients											
Bread crumb	7	5	13	0	15	0	12				
Cereal flour	12	1	10	0	18	0			14		
Gelatin	13	0	85	0	20	0		7			
MSG	0	0	0	0	0	0		0.2			
Non-fat dry milk	3	1	38	0	25	0	15				
Plant protein hydrolysate	8	0	30	0	20	0		0.2		0.15	
Rice	12	1	7	0	40	0	10				
Salt	.01	0	0	0	40	0	1	3	4.7	1	
Textured veg. protein	8	1	50	0	35	0				33	
Moist Ingredients											
Egg	74	12	13	0	0	1	20				
Oil	0	100	0	0	0	0	10				
Water, hot	100	0	0	0	0	0			16		
Fruit & Vegetables											
Onion	89	0	1	0	0	0			1		
Pimiento	92	1	1	0	0	60	7				
Calculated composition 5% shrink											
Moisture							65.3	74.0	65.3	47.0	
Fat							8.4	4.3	7.9	10.8	
Protein							14.6	19.2	15.8	29.9	
Properties											
% Collagen (Max. 35)							12.2	13.9	22.9	15.3	
Bind Points (Min. 1.8)							3.1	4.2	3.4	8.1	
Color Points (Min. 2)							*1.9	2.8	2.6	2.9	

MEAT LOAF

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							
				1	2	3	4	5	6	7	8
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25					
Na or K Nitrate	0.1	0	0	2	2						
Na Erythorbate	0.1	0	0			0.87					
Citric Acid	0.1	0	0				4.7	3			
Spices											
Garlic, Powder	6	1	17			0.2					
Ginger	9	4	8.5						0.7		
Mace	8	30	7						1.5		
Mustard seed, ground	6	24	30			16					
Nutmeg	8	33	7	2	2	1			3	2	
Onion powder	5	1	10	2		4					16
Parsley, dry	9	4	2								1.5
Pepper black	11	8.5	12			2					2
Pepper, white	11	8.5	1.3	5	5				8	5	
Sage	3	14	8.5	1	1	1				1	

MEAT LO.

Spices
Pepper black
Pepper, red
Pepper, white
Sage

Processing Procedure

A.

1. Grind
2. Mix
3. Cure
4. Bake, 1 hou
5. Bake, 2 hou
6. Drain
7. Cool

Cooking Form

1. Pans

MEAT LOAF

Average Values

Section 5 of 7

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat			
				9	10	11	12
Spices							
Pepper black	11	8.5	12	4.5	2.5	1.2	
Pepper, red	8	17	12	2.5			1
Pepper, white	11	8.5	1.3				5
Sage	3	14	8.5				1

Processing Procedure

Section 6 of 7

A.

1. Grind
2. Mix
3. Cure
4. Bake, 1 hour, 180°F
5. Bake, 2 hours, 250°F
6. Drain
7. Cool

Cooking Form

Section 7 of 7

1. Pans

MEATLOAF, ITALIAN

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																
Trim 70	55	30	15	39	20	31	50	50	50							
Veal																
Lean	69	10	19	27	26	30					50					
Pork																
Fat, caul	5	93	1	95	0	0	6									
Liver	73	7	19	24	2	49	10	10	10	10						
Trim Reg	34	58	8	36	10	8	34	40	40	40						
Dry Ingredients																
Bread crumb	7	5	13	0	15	0	10	10	10	10						
Cereal flour	12	1	10	0	18	0					3					
Cheese, cheddar	37	32	25	0	0	1	1	1			1					
Dextrose	.06	0	0	0	10	0	0.2	0.2	0.2	0.2						
Non-fat dry milk	3	1	38	0	25	0	4	4	4							
Salt	.01	0	0	0	40	0	1.25	1.25	1.25	1.25						
Sugar (sucrose)	.06	0	0	0	10	0	0.2	0.2	0.2	0.2						
Moist Ingredients																
Spaghetti, cooked	72	0	3	0	15	0	20	20	20	20						
Fruit & Vegetables																
Onion	89	0	1	0	0	0	2.5	2.5	3	3						
Pea	78	0	6	0	0	0	5									
Pimiento	92	1	1	0	0	60	40	40		40						
Spinach	91	0	3	0	0	0		10								
Tomato puree	87	0	2	0	0	0		4								
Calculated composition 5% shrink																
Moisture							*54.9	45.1	*57.7	*60.0						
Fat							24.2	*32.9	21.9	17.8						
Protein							9.5	12.2	9.3	10.3						
Properties																
% Collagen (Max. 35)							26.6	28.2	26.6	23.9						
Bind Points (Min. 1.8)							*1.4	1.9	*1.4	1.9						
Color Points (Min. 2)							2.1	2.7	2.1	2.5						

MEATLOAF

Spices

- Celery seed
- Coriander
- Garlic, Pow
- Nutmeg
- Paprika
- Pepper, whi

Processing Proc

A.

1. Grind
2. Mix
3. Bake, 1
4. Bake, 2
5. Cool

B.

1. Chop me
2. Mix
3. Place in
4. Cook, 3
5. Chill

Cooking Form

1. Loaf par

MEATLOAF, ITALIAN

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, ground	6	25	18	0.5									
Coriander	5	18	15	1									
Garlic, Powder	6	1	17	1									
Nutmeg	8	33	7	1									
Paprika	10	13	15	6									
Pepper, white	11	8.5	1.3	7									

Processing Procedures

Section 3 of 4

A.

1. Grind
2. Mix
3. Bake, 1 hour, 180°F
4. Bake, 2 hrs, 250°F
5. Cool

B.

1. Chop meat
2. Mix
3. Place in pan lined with paper
4. Cook, 3.5 hours, 160°F
5. Chill

Cooking Form

Section 4 of 4

1. Loaf pan

MEATLOAF, SPANISH

MEATLO

Average Values

Section 1 of 3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations									
							A	B	C	D	E	F	G			
Meat block																
Beef																
Heart	70	13	17	27	6	40	10									
Pork																
Cheek meat	67	15	17	72	9	29	25	25	25							
Fat, caul	5	93	1	95	0	0	15	15	15							
Heart	73	10	15	27	6	32		10	10							
Trim 80 (lean)	60	23	16	25	16	25	50	50	50							
Dry Ingredients																
Cereal flour	12	1	10	0	18	0	5									
Dextrose	.06	0	0	0	10	0	0.2	0.2	0.2							
Non-fat dry milk	3	1	38	0	25	0		10	10							
Salt	.01	0	0	0	40	0	2.5	2.5	2.5							
Sugar (sucrose)	.06	0	0	0	10	0	0.2	0.2	0.2							
Fruit & Vegetables																
Pepper, sweet	93	0	1	0	0	0		5								
Pickle, sour	94	0	1	0	0	0		5								
Pimiento	92	1	1	0	0	0	60		5							
Calculated composition 5% shrink																
Moisture							48.5	51.6	46.1							
Fat							29.8	25.0	28.3							
Protein							14.2	14.7	16.5							
Properties																
% Collagen (Max. 35)							*38.9	31.4	31.7							
Bind Points (Min. 1.8)							1.8	2.2	2.5							
Color Points (Min. 2)							3.8	3.1	3.5							

Curing Ingrid
Na or K Nit
Na or K Nit
Spices
Coriander
Nutmeg
Pepper, red

Cooking Form

1. Loaf par.

MEATLOAF, SPANISH

Average Values

Section 2 of 3

				Oz. unless indicated otherwise per 100 lbs. of meat									
				1	2	3	4	5	6	7	8		
Curing Ingredients													
	M o i s t u r e	F a t	P r o t e i n	Na or K Nitrite	0.1	0	0	0.25					
				Na or K Nitrate	0.1	0	0	2					
Spices													
				Coriander	5	18	15	3					
				Nutmeg	8	33	7	1					
				Pepper, red	8	17	12	3					

ations	
F	G

Cooking Form

Section 3 of 3

- Loaf pan

METTWURST

METT

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	20								
Chuck	66	16	18	30	24	38			60	20						
Trim 90 (lean)	71	11	18	28	27	43							40	35	25	
Veal																
Lean	69	10	19	27	26	30	10		10							
Pork																
Backfat	5	93	1	95	0	0	20					10	15			
Butt	57	29	13	27	16	15		60								
Trim 80 (lean)	60	23	16	25	16	25				55	50	50	75			
Trim Reg	34	58	8	36	10	8		20	30	25						
Dry Ingredients																
Corn syrup solids	3.5	0	0	0	5	0						1	1	1		
Dextrose	.06	0	0	0	10	0	0.5	0.5	0.2							
Salt	.01	0	0	0	40	0	2.75	2.75	3	2.5	2.5	2.5	2.5			
Sugar (sucrose)	.06	0	0	0	10	0				0.5						
Moist Ingredients																
Water or ice	100	0	0	0	0	0	10	10								
Calculated composition 11% shrink																
Moisture							54.0	52.1	49.4	47.3	51.6	48.0	55.8			
Fat							26.4	*30.8	*30.5	*33.1	27.4	*31.8	21.7			
Protein							16.0	13.3	16.4	15.7	16.6	15.7	17.9			
Properties																
% Collagen (Max. 35)							21.8	26.0	30.7	27.8	26.9	27.0	25.8			
Bind Points (Min. 1.8)							4.7	2.6	3.6	2.7	3.5	3.2	3.4			
Color Points (Min. 2)							7.1	3.2	5.3	4.1	5.5	5.1	5.4			

Meat block
Beef
Veal
Lean
Pork
Trim 80
Trim 50
Trim Re
Trim 15
Dry Ingre
Corn sy
Dextros
MSG
Salt
Sugar (s
Moist Ingr
Water or
Calculated c
Moisture
Fat
Protein
Properties
% Colla
Bind Poi
Color Pc

METTWURST

Average Values

Section 2 of 7

ulations		
	F	G
	35	25
	15	
	50	75
	1	1
	5	2.5
1.6	48.0	55.8
7.4	8	21.7
5.1	7	17.9
6.9	27.0	25.8
1.5	3.2	3.4
5.5	5.1	5.4

	M o i s t u r e	F a t	P r o t e i n	%	B i n d	C o l l a g e n	Pounds for Various Formulations								
							H	I	J	K	L	M	N		
Meat block															
Beef															
Veal															
Lean	69	10	19	27	26	30	60	50							
Pork															
Trim 80 (lean)	60	23	16	25	16	25			100	50	33				
Trim 50	36	52	10	34	12	9	40							100	
Trim Reg	34	58	8	36	10	8		50		50	34				
Trim 15 (fat)	11	85	3	60	3	1					33				
Dry Ingredients															
Corn syrup solids	3.5	0	0	0	5	0			1						
Dextrose	.06	0	0	0	10	0		0.5		0.5	0.7	0.7			
MSG	0	0	0	0	0	0								0.25	
Salt	.01	0	0	0	40	0	2.7	2.75	2.5	2.5	2.5	2.5			
Sugar (sucrose)	.06	0	0	0	10	0	1								
Moist Ingredients															
Water or ice	100	0	0	0	0	0	10	10							
Calculated composition 11% shrink															
Moisture							52.7	48.7	52.8	38.9	25.7	26.7			
Fat							26.5	*33.7	25.0	*44.2	*60.3	*56.5			
Protein							15.2	13.4	17.4	13.1	9.8	10.9			
Properties															
% Collagen (Max. 35)							28.8	29.7	25.0	28.6	32.1	33.9			
Bind Points (Min. 1.8)							3.4	2.8	2.8	1.8	*1.2	*1.3			
Color Points (Min. 2)							3.7	3.1	4.3	2.5	*1.7	*1.0			

METTWURST

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	0.2	0.1
Na or K Nitrate	0.1	0	0	2	2	2	1				2.5
Na Erythorbate	0.1	0	0				0.87			0.87	0.87
Spices											
Allspice	8.5	8.7	6					2	2	2	4.8
Caraway seed, ground	10	15	20	1			0.5	0.5	0.5		
Celery seed, ground	6	25	18					2	2	2	
Cloves	7	22	6	0.5						1	
Coriander	5	18	15	2	4		0.5	0.5	0.5		
Garlic, Powder	6	1	17				0.1			1	
Ginger	9	4	8.5							1	
Marjoram	4	7	11					1	1	1	
Mustard seed	6	24	30	3				2			
Nutmeg	8	33	7					2	2	2	
Pepper black	11	8.5	12				4.8				
Pepper, white	11	8.5	1.3	6	8	8		4	4	4	
Sage	3	14	8.5	0.5							

METTW

Curing Ingr
Na or K N
Na or K N
Na Erytho
Spices
Caraway s
Coriander
Garlic, Po
Mace
Mustard s
Pepper bla
Pepper, w

METTWURST

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	13	14	
Curing Ingredients										
Na or K Nitrite	0.1	0	0	0.1	0.1	0.1	0.1	0.1		
Na or K Nitrate	0.1	0	0	2.5	2.5	2.5	2.5	2.5	3	
Na Erythorbate	0.1	0	0	0.87	0.87	0.87	0.87			
Spices										
Caraway seed, ground	10	15	20	0.5	0.5					
Coriander	5	18	15	0.5	0.5					
Garlic, Powder	6	1	17	0.1	0.1					
Mace	8	30	7						2	
Mustard seed, ground	6	24	30			1.6	1.6			
Pepper black	11	8.5	12	4.8		4.8				
Pepper, white	11	8.5	1.3		4.8		4.8	4.8	6	

METTWURST

Section 5 of 7

Processing Procedures

If product is not cooked then certified pork should be used

A.

1. Grind
2. Mix
3. Chill, 18 hours, 36°F
4. Room temperature, 2 hrs
5. Smoke, 120°F, 1 hour
6. Cook, 165°F
7. Chill

B.

1. Grind
2. Mix
3. Cure, 72 hours, 38°F
4. Mix
5. Stuff
6. Room temperature, 3 hour
7. Cool (80°F) smoke, 18 hours
8. Hot shower
9. Hold at 50°F

C.

1. Grind, 1.5"
2. Mix
3. Regrind 3/16"
4. Cure, 24 hours, 40°F
5. Regrind, 1/8"
6. Mix in whole mustard seed
7. Stuff
8. Room temperature, 2 hours
9. Heavy smoke, 100°F, 12 hours
10. Hot water spray
11. Room temperature, 2 hrs
12. Chill, 38°F, 18 hours

D.

1. Grind
2. Mix
3. Stuff
4. Cure, 18 hours, 36°F
5. Cool smoke, 90°F
6. Chill
7. Room temperature, 3 hours
8. Store, 50°F

METTV

Processing P

E.

1. Grind
2. Mix
3. Stuff
4. Hold,
5. Room
6. Cool :
7. Store,
8. Cool

F.

1. Grind
2. Mix
3. Stuff
4. Smok
5. Water
6. Chill,

G.

1. Defat
2. Grind
3. Grind
4. Mix
5. Cure,
6. Regrin
7. Stuff
8. Show
9. Green
10. Smok
11. Hot w
12. Chill,

H.

1. Defat
2. Grind
3. Grind,
4. Mix
5. Cure,
6. Regrin
7. Stuff
8. Smok
9. Chill,

Cooking For

1. Beef r
2. Wide

METTWURST

Section 6 of 7

Processing Procedures

E.

1. Grind
2. Mix
3. Stuff
4. Hold, 18 hours, 38°F
5. Room temperature, 2 hours
6. Cool smoke, 70°F, 24 hours
7. Store, 90°F, 2 hrs
8. Cool gradually

F.

1. Grind, 1/8"
2. Mix
3. Stuff
4. Smoke, 150°F, to internal temperature of 137°F
5. Water cool to internal temperature of 90°F
6. Chill, 34°F

G.

1. Defat and chill meat, 32°F
2. Grind, pork 1/2"
3. Grind, beef 1/8"
4. Mix
5. Cure, 34°F, 24 hours
6. Regrind, 1/8"
7. Stuff
8. Shower
9. Green room, 75°F, 80% RH, 3 days
10. Smoke, 48 hrs
11. Hot water dip
12. Chill, 50°F

H.

1. Defat and chill, 32°F
2. Grind, pork, 1/2"
3. Grind, beef, 1/8"
4. Mix
5. Cure, 34°F, 24 hours
6. Regrind
7. Stuff
8. Smoke, 8 hours
9. Chill, 50°F

Cooking Forms

Section 7 of 7

1. Beef rounds
2. Wide hog casing

MINCED HAM (or style)

MINCED F

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	33									
Heart	70	13	17	27	6	40	12									
Trim 90 (lean)	71	11	18	28	27	43		25	20							
Pork																
Cheek meat	67	15	17	72	9	29	17	20	40							
Ham trim, 80, lean cured	60	23	16	25	14	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		40							
Trim Reg	34	58	8	36	10	8	18	20								
Dry Ingredients																
Non-fat dry milk	3	1	38	0	25	0	4									
Salt	.01	0	0	0	40	0	3	3	2.5							
Sugar (sucrose)	.06	0	0	0	10	0	0.5	1		0.5						
Moist Ingredients																
Water or ice	100	0	0	0	0	0	20	5								
Calculated composition 7% shrink																
Moisture							60.9	58.6	60.7	56.7						
Fat							19.0	22.9	18.3	24.6						
Protein							14.9	14.8	17.6	17.1						
Properties																
% Collagen (Max. 35)							29.8	*45.2	*44.7	25.0						
Bind Points (Min. 1.8)							2.9	2.0	2.7	2.4						
Color Points (Min. 2)							4.8	4.9	5.4	3.4						

- Curing Ingredient
- Na or K Nitrite
- Na or K Nitrate
- Na Erythorbate
- Spices
- Allspice
- Caraway seed, s
- Celery, dry, gro
- Cinnamon
- Cloves
- Ginger
- Mace
- Maple extract
- Nutmeg
- Pepper black
- Pepper, white

MINCED HAM (or style)

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	0.12						
Na or K Nitrate	0.1	0	0	1	1	3						
Na Erythorbate	0.1	0	0	0.87	0.87							
Spices												
Allspice	8.5	8.7	6	0.5	0.5							
Caraway seed, ground	10	15	20	0.25	0.25	2						
Celery, dry, ground	6	25	18				1					
Cinnamon	10	3	4				0.5					
Cloves	7	22	6				0.75					
Ginger	9	4	8.5	0.5	0.5							
Mace	8	30	7	1								
Maple extract	20	5	0				3					
Nutmeg	8	33	7		1							
Pepper black	11	8.5	12	0.2	0.2							
Pepper, white	11	8.5	13			7	5					

ations	
F	G

MINCED HAM (Or Style)

Section 3 of 4

MINCEI

Processing Procedures

- A.
1. Grind
 2. Mix
 3. Stuff
 4. Retain
 5. Bake, 140-170°F, 4 hours
- B.
1. Chop, beef
 2. Grind, pork
 3. Cure
- C.
1. Chill, 32°F
 2. Grind, 1/8"
 3. Chop
 4. Mix
 5. Cure, 34°F, 18 hours
 6. Mix
 7. Stuff
 8. Dry
 9. Heavy smoke
 10. Cook to internal temperature of 155°F
 11. Shower
 12. Cool
- D.
1. Chill, 32°F
 2. Grind, 1/8"
 3. Chop
 4. Mix
 5. Cure, 34°F, 18 hours
 6. Stuff
 7. Smoke
 8. Steam cook to internal temperature of 150°F
 9. Shower to internal temperature of 110°F
 10. Dry, 70°F
 11. Chill, 46°F

Cooking Forms

1. Beef bung wrapped with twine
2. Beef bladder in wire mold
3. Jumbo artificial casing in stockinette
4. Small diameter artificial casing
5. Molds

Section 4 of 4

Meat block
Beef
Chuck
Pork
Cheek me
Trim Reg.
Dry Ingredic
Non-fat di
Salt
Sugar (suc
Moist Ingre
Water or i
Calculated co
Moisture
Fat
Protein
Properties
% Collage
Bind Poin
Color Poin

MINCED LUNCHEON

Average Values

Section 1 of 3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations								
							A	B	C	D	E	F	G		
Meat block															
Beef															
Chuck	66	16	18	30	24	38	30	30							
Pork															
Cheek meat	67	15	17	72	9	29	30	20							
Trim Reg	34	58	8	36	10	8	40	50							
Dry Ingredients															
Non-fat dry milk	3	1	38	0	25	0	3								
Salt	.01	0	0	0	40	0	2	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.25	0.5							
Moist Ingredients															
Water or ice	100	0	0	0	0	0	18	15							
Calculated composition 5% shrink															
Moisture							55.9	52.7							
Fat							27.8	*32.7							
Protein							12.7	11.4							
Properties															
% Collagen (Max. 35)							*43.3	*42.9							
Bind Points (Min. 1.8)							2.0	1.8							
Color Points (Min. 2)							3.2	3.0							

MINCED LUNCHEON

Average Values

Section 2 of 3

Curing Ingredients	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
				Na or K Nitrite	0.1	0	0	0.25			
Na or K Nitrate	0.1	0	0	0.5							

Cooking Form

1. Loaf pan

Section 3 of 3

MINCE 1

- Meat block
- Beef
- Cooked beef
- Fat
- Trim 90 (lea
- Dry Ingredient
- Salt
- Sugar, brow
- Moist ingred
- Brandy
- Molasses
- Wine, sherry
- Fruit & Veget
- Apple, fresh
- Cider
- Citron
- Current
- Lemon peel
- Lemon peel
- Lemon peel
- Orange
- Orange, peel
- Raisin, seedl
- Calculated comp
- Moisture
- Fat
- Protein
- Properties
- % Collagen (
- Bind Points (
- Color Points

MINCE MEAT

of 3

Average Values

Section 1 of 4

7	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							
							A	B	C	D	E	F	G	
Meat block														
Beef														
Cooked beef	63	5	31	34	16	42	67							
Fat	5	94	1	95	0	0	33	50	33					
Trim 90 (lean)	71	11	18	28	27	43		50	67					
Dry Ingredients														
Salt	.01	0	0	0	40	0	8.3	1.9	0.7					
Sugar, brown	2	0	0	0	0	0	200							
Moist Ingredients														
Brandy	65	0	0	0	0	0	6.7	50						
Molasses	24	0	0	0	18	20			8.3					
Wine, sherry	85	0	0	0	0	10		50						
Fruit & Vegetables														
Apple, fresh	85	0	0	0	0	0	166	100	37					
Cider	88	0	0	0	0	0	10		35					
Citron	80	0	1	0	0	0		25	4					
Current	85	0	2	0	0	0	53	50	4					
Lemon peel	82	0	1	0	0	1		12.5						
Lemon peel and juice	87	0	1	0	0	0	8.3	12.5						
Lemon peel, candied	17	0	1	0	0	0			4					
Orange	88	0	1	0	0	2		23						
Orange, peel, candied	17	0	0	0	0	5		12.5						
Raisin, seedless	18	0	1	0	0	0	133	100	20					
Calculated composition 10% shrink														
Moisture							*34.0	*55.5	*53.6					
Fat							5.6	10.9	20.0					
Protein							3.8	2.5	6.7					
Properties														
% Collagen (Max. 35)							31.4	24.8	28.7					
Bind Points (Min. 1.8)							*0.5	*0.4	*1.7					
Color Points (Min. 2)							*1.4	*0.8	2.7					

of 3

MINCE MEAT

MOCK

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							
Allspice	8.5	8.7	6	0.5							
Cinnamon	10	3	4	0.5	27	12.5					
Cloves	7	22	6	0.5		6.2					
Mace	8	30	7		27	6.25					
Nutmeg	8	33	7			6					

Processing Procedures

Section 3 of 4

- A.
1. Chop, meat and fat
 2. Chop, fruit
 3. Mix
 4. Pack or stuff
- B.
1. Cook, beef, cool, chop
 2. Suet, shredded and chopped
 3. Fruit chopped
 4. Mix
 5. Cover with alcohol, 3 days
 6. Mix
 7. Cover with muslin
 8. Drain
 9. Pack or stuff

Cooking Form

Section 4 of 4

1. Pan

Meat block
 Beef
 Tripe, f
 Veal
 Lean
 Pork
 Skin
 Snout
 Trim 80
 Trim R
 Tripe
 Other Me
 or Unde
 Cookin
 Dry Ingre
 Cereal I
 Cracker
 Dextro
 MSG
 Non-fa
 Salt
 Soy pr
 Sugar f
 Moist In
 Water c
 Fruit & V
 Parsley
 Calculated
 Moistu
 Fat
 Protein
 Properties
 % Coll
 Bind P
 Color I

MOCK CHICKEN

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																
Tripe, fresh	82	10	9	100	0	0	53	30	30							
Veal																
Lean	69	10	19	27	26	30		20	20	70	50					
Pork																
Skin	40	32	28	99	6	1										22
Snout	45	40	14	80	2	1	10									
Trim 80 (lean)	60	23	16	25	16	25	37			30	50	40				
Trim Reg	34	58	8	36	10	8		25	25							
Tripe	74	15	10	100	0	0		25	25							38
Other Meats or Mixtures or Undesignated																
Cooking broth	99	0	1	0	0	5	26	10	10							
Dry Ingredients																
Cereal flour	12	1	10	0	18	0		5								
Cracker meal	4	13	9	0	15	0				2						
Dextrose	.06	0	0	0	10	0		0.1	0.1							
MSG	0	0	0	0	0	0	0.2	0.25		0.2	0.15	0.15				
Non-fat dry milk	3	1	38	0	25	0			10							
Salt	.01	0	0	0	40	0	2.5	2.5	2.5	1.2	1.5	3				
Soy protein concentrate	8	0	75	0	45	0					2					
Sugar (sucrose)	.06	0	0	0	10	0		0.1	0.1							
Moist Ingredients																
Water or ice	100	0	0	0	0	0				2	7					
Fruit & Vegetables																
Parsley, green	85	1	4	0	0	0			0.12							
Calculated composition 8% shrink																
Moisture							*72.3	*61.2	58.3	61.8	61.7	55.5				
Fat							15.0	21.5	20.7	14.6	16.2	23.1				
Protein							10.4	10.7	13.2	18.9	18.7	17.2				
Properties																
% Collagen (Max. 35)							*59.9	*59.9	*46.6	26.1	24.0	*70.3				
Bind Points (Min. 1.8)							*0.8	*1.2	1.9	4.4	4.4	*1.5				
Color Points (Min. 2)							*1.3	*1.2	*1.2	5.4	4.8	*1.8				

MOCK CHICKEN

Average Values*

Section 2 of 4

Spices	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				1	2	3	4	5	6	7	8		
Celery seed, ground	6	25	18	3	1	1	0.3						
Lemon Extract	20	5	0		1								
Mace	8	30	7		1								
Pepper black	11	8.5	12			2							
Pepper, white	11	8.5	1.3	4	4								

Processing Procedures

Section 3 of 4

A.

1. Cook meat
2. Cool
3. Grind
4. Stuff
5. Retain

B.

1. Grind
2. Mix
3. Chill, 34°F, 3 hours
4. Shape and place on stick
5. Freeze
6. Dip in breading mix

10 pounds dried bread crumbs
9.5 pounds milk
4 pounds eggs

7. Sell fresh or frozen

Cooking Form

Section 4 of 4

1. Shape and place on stick

MORT

Meat block
Beef
Chuck
Fat, bris
Heart
Trim 90
Tripe, fi
Pork
Backfat
Fat
Ham, sr
Heart
Jowl, sk
Trim 80
Dry Ingre
Corn sy
Dextros
Gelatin
Non-fat
Pistachi
Salt
Sugar (s
Moist Ing
Water o
Wine, s
Fruit & V
Garlic,
Calculated
Moistur
Fat
Protein
Properties
% Colla
Bind Pc
Color P

MORTADELLA

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														
Chuck	66	16	18	30	24	38	70	34	30	30				
Fat, brisket	5	93	1	95	0	0	10							
Heart	70	13	17	27	6	40					15	15		
Trim 90 (lean)	71	11	18	28	27	43					50	50	50	
Tripe, fresh	82	10	9	100	0	0					20	20	20	
Pork														
Backfat	5	93	1	95	0	0			15		15			15
Fat	5	93	1	95	0	0		12						
Ham, smoked	71	7	20	24	15	18			55	55				
Heart	73	10	15	27	6	32								15
Jowl, skinned	24	71	5	43	5	2				15			15	
Trim 80 (lean)	60	23	16	25	16	25	20	54						
Dry Ingredients														
Com syrup solids	3.5	0	0	0	5	0					1	1	1	
Dextrose	.06	0	0	0	10	0	1	0.25	0.25	0.25				
Gelatin	13	0	85	0	20	0	0.25		0.4	0.4				
Non-fat dry milk	3	1	38	0	25	0	4							
Pistachio nut	5	54	19	0	0	0				0.5				
Salt	.01	0	0	0	40	0	3	3.4	3	3	3.4	3.4	3.4	
Sugar (sucrose)	.06	0	0	0	10	0		0.25	0.25	0.25				
Moist Ingredients														
Water or ice	100	0	0	0	0	0	7				10	10	10	
Wine, sherry	85	0	0	0	0	10	8	4						
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0		0.06	0.06	0.06				
Calculated composition 4% shrink														
Moisture							57.2	52.6	55.6	58.2	*62.4	*65.1	*62.9	
Fat							24.6	28.0	22.6	17.5	21.3	18.3	20.9	
Protein							13.6	14.4	16.9	17.5	12.3	12.8	12.0	
Properties														
% Collagen (Max. 35)							29.1	27.5	26.1	26.1	*38.1	*37.9	*38.5	
Bind Points (Min. 1.8)							3.3	2.8	3.0	3.0	2.4	2.4	2.3	
Color Points (Min. 2)							4.7	4.3	4.0	4.0	4.5	4.5	4.2	

7	8

MORTADELLA

MORTAI

Average Values

Section 2 of 7

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations									
							H	I	J	K	L	M	N			
Meat block																
Beef																
Trim 90 (lean)	71	11	18	28	27	43	50	40								
Trim 75	58	25	16	38	22	34			40							
Trim 65	50	35	14	39	18	28				17						
Tripe, fresh	82	10	9	100	0	0	20									
Pork																
Backfat	5	93	1	95	0	0		10	10	8	10	5				
Heart	73	10	15	27	6	32	15									
Jowl, skinned	24	71	5	43	5	2	15									10
Trim 80 (lean)	60	23	16	25	16	25		40	40	75	90	95	90			
Trim Reg	34	58	8	36	10	8			10							
Trim 15 (fat)	11	85	3	60	3	1		10								
Dry Ingredients																
Corn syrup solids	3.5	0	0	0	5	0	1				1	1	1			
Dextrose	.06	0	0	0	10	0			0.25	0.25						
Gelatin	13	0	85	0	20	0				0.4		0.25				
Non-fat dry milk	3	1	38	0	25	0							3.5			
Pistachio nut	5	54	19	0	0	0				4						
Salt	.01	0	0	0	40	0	3.4	4	3	3	3.4	3.75	3.4			
Sugar (sucrose)	.06	0	0	0	10	0		0.5	0.25	0.25						
Moist Ingredients																
Water or ice	100	0	0	0	0	0	10				10	10	10			
Wine, sherry	85	0	0	0	0	10						0.5				
Fruit & Vegetables																
Garlic, fresh	61	0	6	0	0	0					0.03					
Calculated composition 4% shrink																
Moisture							*65.4	49.7	51.1	48.1	54.6	55.2	56.3			
Fat							17.9	31.3	*34.5	*31.7	27.3	23.2	25.3			
Protein							12.6	13.0	13.8	15.0	13.2	14.7	13.6			
Properties																
% Collagen (Max. 35)							*37.9	27.9	32.2	25.9	25.5	22.9	25.5			
Bind Points (Min. 1.8)							2.4	2.9	2.5	2.3	2.1	2.5	2.1			
Color Points (Min. 2)							4.2	4.7	3.9	3.5	3.3	3.3	3.3			

Meat block
Pork
Jowl, skinned
Trim 80 (lean)
Dry Ingredients
Corn syrup solids
Gelatin
Non-fat dry milk
Salt
Moist Ingredients
Water or ice
Wine, sherry
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

MORTADELLA

Average Values

Section 3 of 7

		M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
Meat block								O						
Pork														
	Jowl, skinned	24	71	5	43	5	2	5						
	Trim 80 (lean)	60	23	16	25	16	25	95						
Dry Ingredients														
	Com syrup solids	3.5	0	0	0	5	0	1						
	Gelatin	13	0	85	0	20	0	0.25						
5	Non-fat dry milk	3	1	38	0	25	0	3.5						
	Salt	.01	0	0	0	40	0	3.75						
Moist Ingredients														
35	Water or ice	100	0	0	0	0	0	10						
	Wine, sherry	85	0	0	0	0	10	0.5						
Calculated composition 4% shrink														
	Moisture							56.1						
	Fat							22.3						
	Protein							14.9						
Properties														
	% Collagen (Max. 35)							23.0						
	Bind Points (Min. 1.8)							2.5						
	Color Points (Min. 2)							3.3						

ms	M	N
5		
	10	
35	90	
1	1	
25		
5		
75	3.4	
10		
1.5		
5.2	56.3	
3.2	25.3	
4.7	13.6	
2.9	25.5	
2.5	2.1	
3.3	3.3	

MORTADELLA

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							
				1	2	3	4	5	6	7	8
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25					
Na or K Nitrate	0.1	0	0	2	2		3	3			
Na Erythorbate	0.1	0	0	0.87							
Spices											
Alcohol	66	0	0				6				
Anise seed	10	16	18					0.75	1	1	
Bay leaves	5	8	8		4						
Caraday seed	10	15	20								1
Cardamon	8	3.5	9					0.75	0.75	0.7	0.75
Celery seed	6	25	18					1			
Cinnamon	10	3	4	0.4	3	0.25					
Cloves	7	22	6		2				0.75	0.7	0.75
Coriander	5	18	15	1	2	1			2	2	2
Curacao	20	5	0				10				
Dill	7	4	20								1
Garlic Powder	6	1	17						2		2
Juniper berry	83	1	0					2	2		2
Mace	8	30	7		4	4					
Nutmeg	8	33	7					2			
Pepper black	11	8.5	12	2		3					
Pepper white	11	8.5	13		7			6	6	5	6
Rum flavoring	20	5	0	2					4	4	4
Vinegar and wort	93	0	0								0.3

MORTAD

Processing Proce

- A.
1. Grind, mc
 2. Cube, fat
 3. Mix
 4. Cure, 38°
 5. Stuff
 6. Hold, 24
 7. Steam cox
- B.
1. Grind, mc
 2. Cube, fat
 3. Mix
 4. Cure, 38°
 5. Stuff
 6. Dried, 35
- C.
1. Grind, mc
 2. Cube, fat
 3. Mix
 4. Stuff
 5. Steam cox
- D.
1. Grind, 1/2
 2. Mix
 3. Grind, 1/8
 4. Cure, 38°
 5. Stuff
 6. Smokeho
 7. Rinse hot
 8. Cool shov
 9. Chill, 38°
- E.
1. Freeze fat
 2. Dice, 1/4"
 3. Chill, oth
 4. Grind, po
 5. Grind, be
 6. Chop
 7. Cure, 34°
 8. Mix with
 9. Stuff
 10. Wrap wil