

# PORKLOIN, CURED

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			
<b>Meat block</b>																
Pork																
Loin, meat	57	25	17	23	16	25	100	100								
<b>Dry Ingredients</b>																
Phosphate	1	0	0	0	40	0	0.5									
Salt	.01	0	0	0	40	0	6	3.6								
Sugar (sucrose)	.06	0	0	0	10	0	2	2.5								
<b>Moist Ingredients</b>																
Water or ice	100	0	0	0	0	0	85	42.5								
<b>Calculated composition 5% shrink</b>																
% Pump							20.0	15.0								
Moisture							*72.0	*65.2								
Fat							13.6	17.7								
Protein							9.3	12.0								
<b>Properties</b>																
% Collagen (Max. 35)							23.0	23.0								
Bind Points (Min. 1.8)							*1.5	1.9								
Color Points (Min. 2)							2.3	3.0								

# PORKLOIN, CURED

PORK

## 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	1									
Na Erythorbate	0.1	0	0	4									

## Processing Procedures

Section 3 of 4

A.

1. Cure in brine, 5 days, 34°F
2. Smoke
3. Cook to internal temperature of 138°F
4. Chill, 2 hours, room temperature
5. Cool, 34°F

B.

1. Pump, 20%
2. Cure, 1 week, 34°F
3. Smoke
4. Cook to internal temperature of 140°F
5. Cool, room temperature, 2 hours
6. Chill, 34°F

## Cooking Form

Section 4 of 4

1. Rack

Meat block  
Pork  
Backfa  
Head r  
Rind, e  
Trim 8  
Trim 5  
Dry Ingr  
Dextro  
Rusk  
Salt  
Moist Inj  
Water  
Fruit & \n  
Pimien  
Tomato  
Calculated  
Moistu  
Fat (M  
Protein  
Properties  
% Coll  
Bind P  
Color]

# PORK SAUSAGE

Average Values

Section 1 of 16

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
<b>Meat block</b>														
Pork							34	34	33	30	30	25	25	
Backfat	5	93	1	95	0	0				10				
Head meat	65	16	17	70	7	16				7				
Rind, emulsion	38	34	27	60	1	0								
Trim 80 (lean)	60	23	16	25	16	25	66	66	67	33	70	75	75	
Trim 50	36	52	10	34	12	9				21				
<b>Dry Ingredients</b>													0.4	
Dextrose	.06	0	0	0	10	0								
Rusk	5	9	14	0	16	0	19	15	18	18	20		18	
Salt	.01	0	0	0	40	0	2	2	2	1.8	2.2	2	2.3	
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0	28	21	27	27	17		25	
<b>Fruit &amp; Vegetables</b>														
Pimiento	92	1	1	0	0	60			0.1			0.1		
Tomato puree	87	0	2	0	0	70					12			
<b>Calculated composition 2% shrink</b>														
Moisture							46.1	44.6	46.4	43.8	47.6	44.1	48.6	
Fat (Max 50%)							33.2	35.6	33.7	35.9	8.9	40.3	29.5	
Protein							9.3	9.6	9.4	9.5	9.8	12.2	10.4	
<b>Properties</b>														
% Collagen (Max. 35)							21.8	22.8	22.1	33.3	21.2	26.4	21.9	
Bind Points (Min. 1.8)							*1.4	*1.5	*1.5	*1.5	*1.5	1.9	1.8	
Color Points (Min. 2)							*1.8	*1.9	*1.9	*1.2	2.0	2.9	2.1	

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of 4

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# PORK SAUSAGE

Average Values

Section 2 of 16

	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	5	93	1	95	0	0	20	20	20							
Belly trim	25	68	6	35	6	5				60						
Blood, strained	90	1	7	0	15	15					3					
Butt	57	29	13	27	16	15						50				
Cheek meat	67	15	17	72	9	29										35
Fat, caul	5	93	1	95	0	0						33				
Trim 80 (lean)	60	23	16	25	16	25	80	80	80	40	34					45
Trim Reg	34	58	8	36	10	8						50				20
Trim 15 (fat)	11	85	3	60	3	1					33					
Dry Ingredients																
Cereal flour	12	1	10	0	18	0	9									
Rusk	5	9	14	0	16	0		20								
Salt	.01	0	0	0	40	0	2	1.5	2	2	2.5	2.5			3	
Sugar (sucrose)	.06	0	0	0	10	0				0.3						0.75
Moist Ingredients																
Egg	74	12	13	0	0	1	3									
Water or ice	100	0	0	0	0	0	18	27					5		5	
Calculated composition 2% shrink																
Moisture							52.3	50.9	47.0	35.9	25.4	45.9	56.4			
Fat (Max 50%)							28.9	26.6	37.0	49.9	*64.4	*71.9	13.8			
Protein							11.0	10.8	13.0	10.2	6.7	9.9	13.2			
Properties																
% Collagen (Max. 35)							23.8	21.6	26.1	27.9	32.7	30.6	*47.3			
Bind Points (Min. 1.8)							*1.7	*1.7	2.0	*1.2	*0.9	*1.4	*1.7			
Color Points (Min. 2)							2.5	2.2	3.2	*1.8	*1.4	*1.2	3.4			

# PORK S

Meat block
Pork
Cheek mea
Ham fat, ca
Heart
Jowl, skinn
Shoulder
Snout
Stomach
Tongue
Trim 80 (le
Trim 50
Trim Reg
Other Meats c
or Undesigr
Cooking br
Dry ingredie
Cereal flou
MSG
Rusk
Salt
Sugar (sucr
Moist Ingre
Water or ic
Fruit & Vege
Garlic, fres
Calculated con
Moisture
Fat (Max 5
Protein
Properties
% Collager
Bind Points
Color Point

# PORK SAUSAGE

f 16

Average Values

Section 3 of 16

Formulations		
L	M	N
3	50	
		35
33		
34	50	45
33		20
2.5	2.5	3
		0.75
	5	5
25.4	45.9	56.4
*6	11.9	13.8
6	1.9	13.2
32.7	30.6	*47.3
*0.9	*1.4	*1.7
*1.4	*1.2	3.4

	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									
							O	P	Q	R	S	T	U			
<b>Meat block</b>																
<b>Pork</b>																
Cheek meat	67	15	17	72	9	29	35	30								
Ham fat, cured	15	81	4	93	0	0			50	30	15					
Heart	73	10	15	27	6	32									33	
Jowl, skinned	24	71	5	43	5	2										30
Shoulder	58	27	14	25	18	15			50	70						
Snout	45	40	14	80	2	1									17	
Stomach	71	13	15	62	1	0									33	
Tongue	63	19	17	66	8	36									17	
Trim 80 (lean)	60	23	16	25	16	25		20				85				70
Trim 50	36	52	10	34	12	9	65									
Trim Reg	34	58	8	36	10	8		50								
<b>Other Meats or Mixtures or Undesignated</b>																
Cooking broth	99	0	1	0	0	5									7	
<b>Dry Ingredients</b>																
Cereal flour	12	1	10	0	18	0									3.5	
MSG	0	0	0	0	0	0	0.3									
Rusk	5	9	14	0	16	0										20
Salt	.01	0	0	0	40	0	3	2.25	1.2	1.5	2	2	2	2	2	2
Sugar (sucrose)	.06	0	0	0	10	0			0.4	1.5	0.4	0.3				
<b>Moist Ingredients</b>																
Water or ice	100	0	0	0	0	0		5								29
<b>Fruit &amp; Vegetables</b>																
Garlic, fresh	61	0	6	0	0	0	0.15									
<b>Calculated composition 2% shrink</b>																
Moisture							44.26	49.4	34.6	42.6	51.0	64.2	51.5			
Fat (Max 50%)							38.5	36.2	*54.2	42.8	31.6	16.3	26.5			
Protein							12.3	11.7	54.2	10.9	14.1	14.1	10.5			
<b>Properties</b>																
% Collagen (Max. 35)							*52.1	*48.1	6.68	32.4	27.9	*52.7	22.2			
Bind Points (Min. 1.8)							*1.3	*1.3	*1.3	*1.7	2.2	*0.6	*1.6			
Color Points (Min. 2)							2.3	2.5	*1.1	*1.5	3.4	2.4	*1.9			

# PORK SAUSAGE

PORK

Average Values

Section 4 of 16

	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	
<b>Meat block</b>														
<b>Pork</b>														
Heart	73	10	15	27	6	32								
Jowl skinned	24	71	5	43	5	2	30							
Shank	69	9	21	55	20	25		15						
Shoulder	58	27	14	25	18	15			100					
Trim 80 (lean)	60	23	16	25	16	25	70	25		100	100	100	60	
Trim 50	36	52	10	34	12	9								40
Trim Reg	34	58	8	36	10	8		60						
<b>Dry Ingredients</b>														
Corn syrup solids	3.5	0	0	0	5	0		1						2
Dextrose	.06	0	0	0	10	0				0.3				
MSG	0	0	0	0	0	0					0.2			
Rusk	5	9	14	0	16	0	10							
Salt	.01	0	0	0	40	0	3	2.5	2	2.5	2	2	2	2.2
Sugar (sucrose)	.06	0	0	0	10	0				0.3		0.4		
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0	12	10	3					5
<b>Fruit &amp; Vegetables</b>														
Pimiento	92	1	1	0	0	60				0.5				
<b>Calculated composition 2% shrink</b>														
Moisture							48.3	48.1	57.1	57.7	57.7	58.0	49.8	
Fat (Max 50%)							31.3	37.7	26.2	22.7	22.9	23.0	32.3	
Protein							11.5	10.7	13.6	15.8	15.9	16.0	12.7	
<b>Properties</b>														
% Collagen (Max. 35)							24.5	*37.3	24.9	25.0	25.0	25.0	27.6	
Bind Points (Min. 1.8)							*1.7	*1.6	2.4	2.5	2.5	2.6	1.9	
Color Points (Min. 2)							2.3	2.0	2.0	3.9	3.9	4.0	2.6	

<b>Meat block</b>
Pork
Trim 80 (lean)
Trim 50
Trim Reg
Dry Ingredients
Non-fat dry
Salt
Soy protein
Sugar (sucrose)
Textured vegetable
Moist Ingredients
Water or ice
Fruit & Vegetables
Garlic, fresh
Calculated composition
Moisture
Fat (Max 50%)
Protein
Properties
% Collagen
Bind Points
Color Points

# PORK SAUSAGE

Average Values

Section 5 of 16

ons		Average Values							Pounds for Various Formulations						
AA	AB	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	AC	AD	AE	AF	AG	AH	AI	
		<b>Meat block</b>													
		<b>Pork</b>													
		Trim 80 (lean)	60	23	16	25	16	25	60	60	50	50	50	30	
		Trim 50	36	52	10	34	12	9	40					70	
		Trim Reg	34	58	8	36	10	8		40	50	50	50		
		<b>Dry Ingredients</b>													
100	60	Non-fat dry milk	3	1	38	0	25	0			3.5	3.5			
	40	Salt	.01	0	0	0	40	0	2.2	2.3	2	2	2.5	2.2	
		Soy protein concentrate	8	0	75	0	45	0	3.1	3.5			3.1	1.75	
		Sugar (sucrose)	.06	0	0	0	10	0			0.7			0.3	
	2	Textured veg. protein	8	1	50	0	35	0	8.2	14					
		<b>Moist Ingredients</b>													
		Water or ice	100	0	0	0	0	0	13.3	25	3	5	5	10	
		<b>Fruit &amp; Vegetables</b>													
2	2.2	Garlic, fresh	61	0	6	0	0	0				0.15			
		<b>Calculated composition 2% shrink</b>													
		Moisture							49.9	51.5	44.8	46.1	47.3	48.6	
	5	Fat (Max 50%)							27.9	26.2	37.8	37.4	38.4	35.8	
		Protein							16.1	15.8	12.4	12.3	11.4	12.7	
		<b>Properties</b>													
		% Collagen (Max. 35)							18.8	15.8	25.9	25.8	28.6	24.0	
5	9.8	Bind Points (Min. 1.8)							3.6	3.9	1.9	1.9	*1.6	2.4	
23	2.3	Color Points (Min. 2)							2.2	*1.9	2.2	2.1	2.2	*1.8	
16.0	12.7														
25.0	27.6														
2.6	1.9														
4.0	2.6														

# PORK SAUSAGE

Average Values

Section 6 of 16

	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														
Trim 80 (lean)	60	23	16	25	16	25	25							
Trim 50	36	52	10	34	12	9		100	100	100	100	100	100	100
Trim Reg	34	58	8	36	10	8	75							
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0	1	2.2	0.2					
MSG	0	0	0	0	0	0			0.1	0.1				
Salt	.01	0	0	0	40	0	2.2	1.6	1.75	3	2.5	2.5	1.6	
Sugar (sucrose)	.06	0	0	0	10	0					3			0.3
Moist Ingredients														
Water or ice	100	0	0	0	0	0	8					3		
Calculated composition 2% shrink														
Moisture							42.5	35.0	34.0	33.6	32.8	35.7	34.0	
Fat (Max 50%)							45.2	*51.1	*51.9	*51.5	*50.3	*50.3	*52.1	
Protein							10.0	9.8	9.9	9.9	9.7	9.7	10.0	
Properties														
% Collagen (Max. 35)							31.6	34.1	34.3	33.9	33.9	34.0	34.1	
Bind Points (Min. 1.8)							*1.2	*1.2	*1.2	*1.2	*1.2	*1.2	*1.2	
Color Points (Min. 2)							*1.4	*0.9	*0.9	*0.9	*0.9	*0.9	*0.9	

PORK

Meat block  
Pork  
Trim 50  
Trim Reg  
Dry Ingredient  
Salt  
Sugar (suc  
Moist Ingre  
Water or ic  
Calculated co  
Moisture  
Fat (Max. 5  
Protein  
Properties  
% Collage  
Bind Point  
Color Point



# PORK SAUSAGE

16

Average Values

Section 7 of 16

Formulations		
N	AO	AP
10	100	100
5	2.5	1.6
3		0.3
	3	
1.8	35.7	34.0
0.3	*50.3	*52.1
7	9.7	10.0
3.9	34.0	34.1
1.2	*1.2	*1.2
0.9	*0.9	*0.9

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations								
							AO	AR							
<b>Meat block</b>															
<b>Pork</b>															
Trim 50	36	52	10	34	12	9	100								
Trim Reg	34	58	8	36	10	8		100							
<b>Dry Ingredients</b>															
Salt	.01	0	0	0	40	0	1.5	2.5							
Sugar (sucrose)	.06	0	0	0	10	0	0.3	0.5							
<b>Moist Ingredients</b>															
Water or ice	100	0	0	0	0	0	3								
<b>Calculated composition 2% shrink</b>															
Moisture							36.0	31.6							
Fat (Max 50%)							*50.6	*57.4							
Protein							9.7	7.9							
<b>Properties</b>															
% Collagen (Max. 35)							34.1	*36.1							
Bind Points (Min. 1.8)							*1.2	*0.8							
Color Points (Min. 2)							*0.9	*0.6							

PORK SAUSAGE

PORK S

Average Values

Section 8 of 16

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4	5	6	7	8
<b>Curing Ingredients</b>											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	0.25				
Na or K Nitrate	0.1	0	0	1	1						
Na Erythorbate	0.1	0	0	0.87	0.87						
<b>Spices</b>											
Allspice	8.5	8.7	6					8			
Anise	10	16	18						2		
Caraway seed	10	15	20	0.5							
Cardamon	8	3.5	9							1	1
Coriander	5	18	15	1						2	2
Fennel seed ground	8	22	18	1	1.7						
Garlic, Powder	6	1	17			0.5					
Ginger	9	4	8.5				1				
Nutmeg	8	33	7	0.5		1	1	6		1	1
Paprika	10	13	15		1				1		
Pepper black	11	8.5	12	2.5	2.5				4		
Pepper, red	8	17	12	2							
Pepper, white	11	8.5	13			7	4	7		6.2	6.2
Sage	3	14	8.5				2			2	
Thyme	8	7	9				1				

- Spices
- Cayenne
- Celery seec
- Chili peppe
- Coriander
- Ginger
- Mace
- Nutmeg
- Pepper bla
- Pepper, wh
- Sage
- Thyme

# PORK 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	Oz. unless indicated otherwise per 100 lbs. of meat								
				9	10	11	12	13	14	15	16	
Spices												
Cayenne	8	17	12	0.8								
Celery seed, ground	6	25	18		0.5	0.5						
Chili pepper	8	17	12		1	0.9	1	1	1	1		
Coriander	5	18	15	2								4
Ginger	9	4	8.5				1	1				
Mace	8	30	7	2								4
Nutmeg	8	33	7	2			1	1				4
Pepper black	11	8.5	12		4	4.7	4		2	2		
Pepper white	11	8.5	13	6				4				7
Sage	3	14	8.5		4	5	2	2	4.5	3		
Thyme	8	7	9	0.5			1	1				

7	8
1	1
2	2
1	1
6.2	6.2
2	

# PORK SAUSAGE

## Average Values

## Section 10 of 16

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								
				17	18	19	20	21	22	23	24	
				Coriander	5	18	15	3	1	1		
Fennel seed ground	8	22	18				2					
Ginger	9	4	8.5				1	3	3	2	2	
Mace	8	30	7		1.4	1		7	3	2		
Nutmeg	8	33	7	1.5	1	1					2	
Oregano	7	10	11				2					
Pepper black	11	8.5	12									3
Pepper red	8	17	12				1					
Pepper, white	11	8.5	13	8	4	3	4	7	6	3	1	
Sage	3	14	8.5				2	1.6	3	2		
Thyme	8	7	9	0.8								

# PORK

Spices  
Ginger  
Marjoram  
Mustard s  
Nutmeg  
Pepper bl  
Pepper, w  
Sage

## Average Values

## Section 11 of 16

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							
				25	26	27	28	29	30	31	32
				Ginger	9	4	8.5	1.5	1	1	1
Mace	8	30	7						0.5	0.4	0.4
Nutmeg	8	33	7	2	1	1	0.75		0.5		
Paprika	10	13	15					2			
Pepper black	11	8.5	12		4						
Pepper, red	8	17	12					2			
Pepper, red, cracked	8	17	12					1		0.4	
Pepper, white	11	8.5	13	6		4	5		1	2.75	2.8
Sage	3	14	8.5	1.5	2	2	2	3		2	2
Thyme	8	7	9		1	1	1	1		0.4	0.4

Spices  
Pepper bl  
Pepper, re  
Pepper, w  
Sage

# PORK SAUSAGE

## Average Values

## Section 12 of 16

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat									
				33	34	35	36	37	38	39	40		
Spices													
Ginger	9	4	8.5	0.4	0.4	0.4	0.25						
Marioram	4	7	11					1					
Mustard seed, ground	6	24	30						7				
Nutmeg	8	33	7							6			
Pepper black	11	8.5	12	4.5	4.5	2	3.5		7			7	
Pepper, white	11	8.5	1.3					8			7		
Sage	3	14	8.5	2.1		2	2.7	1	7			7	

23	24
2	2
2	
2	
	3
3	1
2	

## Average Values

## Section 13 of 16

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat				
				41	42	43	44	45
Spices								
Pepper black	11	8.5	12	4	2.1			
Pepper, red	8	17	12		2	4.5	4	
Pepper, white	11	8.5	1.3				7	
Sage	3	14	8.5		4	2	1	3

31	32
0.4	0.4
0.4	0.4
0.4	
2.75	2.8
2	2
0.4	0.4

# PORK SAUSAGE

Section 14 of 16

## Processing Procedures

- A.
1. Mix
  2. Grind
  3. Fry, brown
  4. Pack in jars while hot
  5. Pour hot fat over
  6. Close jar, turn upside down, cool
  7. Store in a cool place
- B.
1. Grind, 1/2"
  2. Mix
  3. Grind, 3/16"
  4. Stuff
  5. Sell, fresh or frozen
- C.
1. Chill, meat, 32°F
  2. Grind, 1/4"
  3. Mix
  4. Stuff, link
  5. Dry, room temperature
  6. Heavy smoke
  7. Cook, internal temperature of 142°F
  8. Shower to 110°F internal temperature
  9. Dry, room temperature
  10. Chill, 38°F, 18 hours
- D.
1. Grind
  2. Mix
  3. Stuff
  4. Cure, 36°F, 18 hours
  5. Cold smoke, 4 hours
  6. Cool, 36°F
- E.
1. Boil, meat
  2. Chop
  3. Grind, fat, moderate fine
  4. Mix
  5. Add blood for color
  6. Stuff

# PORK S

## Processing Pr

- F.
1. Grind,
  2. Grind,
  3. Mix
  4. Grind,
  5. Stuff
  6. Dry, 7
  7. Smoke
  8. Showe
  9. Dry, 7
  10. Chill,
  11. Peel
  12. Packag
  13. Refrig
- G.
1. Cook,
  2. Chill, 1
  3. Grind
  4. Chop
  5. Mix
  6. Stuff
  7. Cook 1
  8. Dry, 7
  9. Chill
- H.
1. Hog sl
  2. Hot bc
  3. Grind,
  4. Mix, n
  5. Place i
  6. Stuff
- I.
1. Chill, 1
  2. Grind,
  3. Mix
  4. Stuff
  5. Chill, 1
- J.
1. Grind
  2. Mix
  3. Chop

**PORK SAUSAGE**Processing Procedures

- F.
1. Grind, shank, 1/8"
  2. Grind, rest 1"
  3. Mix
  4. Grind, 3/16"
  5. Stuff
  6. Dry, 70°F, 2 hours
  7. Smoke house, cook to internal temperature of 142°F
  8. Shower to 110°F internal temperature
  9. Dry, 70°F, 2 hours
  10. Chill, 45°F
  11. Peel
  12. Package
  13. Refrigerate
- G.
1. Cook, meat
  2. Chill, meat, 32°F
  3. Grind
  4. Chop
  5. Mix
  6. Stuff
  7. Cook to internal temperature of 140°F
  8. Dry, 70°F
  9. Chill
- H.
1. Hog skinned
  2. Hot boned
  3. Grind, 1/16"
  4. Mix, minimum temperature of 85°F
  5. Place in tub, 5 inch, chill
  6. Stuff
- I.
1. Chill, meat, 32°F
  2. Grind, 3/16"
  3. Mix
  4. Stuff
  5. Chill, 28°F
- I.
1. Grind
  2. Mix
  3. Chop

# PORK SAUSAGE

## Cooking Forms

1. Hog casing 3.5-4 in. length
2. Bulk
3. A 24-26 mm hog casing
4. A 24-26 mm sheep casing
5. A 20/22 sheep casing
6. A 28/32 hog casing
7. Cloth bags
8. Large size hog casing
9. Large size sheep casing
10. A 22-32 mm cellulose casing
11. A 12 mm cellulose casing
12. Cloth 3" casing
13. Fibrous 3" casing
14. A 28-30 mm hog casing

Section 16 of 16

POT

Meat blo  
Beef  
Trim  
Trim  
Trim  
Trim  
Pork  
Back  
Burr  
Trim  
Trim  
Trim  
Dry Int  
Non-  
Salt  
Moist I  
Ware  
Fruit &  
Onion  
Potat  
Potat  
Calculate  
Moist  
Fat  
Prote  
Propertie  
% Co  
Bind  
Color



# POTATO SAUSAGE

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	
Beef													
Trim 90 (lean)	71	11	18	28	27	43	50						
Trim 85	66	15	18	28	26	41		60					
Trim 80	63	20	17	30	24	39			35				
Trim 75	58	25	16	38	22	34				60	29	29	
Pork													
Backfat	5	93	1	95	0	0	25						
Butt	57	29	13	27	16	15					71	71	
Trim 80 (lean)	60	23	16	25	16	25	25	40					
Trim 50	36	52	10	34	12	9			65				
Trim Reg	34	58	8	36	10	8				40			
Dry Ingredients													
Non-fat dry milk	3	1	38	0	25	0			8		6	6	
Salt	.01	0	0	0	40	0	2.3	2	3.5	2.5	2.8	2.8	
Moist Ingredients													
Water or ice	100	0	0	0	0	0			24		24	14	
Fruit & Vegetables													
Onion	89	0	1	0	0	0		10	8	4		0.5	
Potato, dehydrated	5	1	7	0	0	0			8		11		
Potato, fresh	80	0	2	0	0	0	58	87		30		43	
Calculated composition 1% shrink													
Moisture							*60.8	*71.1	50.4	*55.2	56.6	63.6	
Fat							21.7	9.2	27.3	28.3	19.7	16.9	
Protein							9.1	9.7	10.7	9.9	11.9	10.3	
Properties													
% Collagen (Max. 35)							26.0	24.2	24.9	*35.9	25.1	25.1	
Bind Points (Min. 1.8)							1.9	1.9	1.9	1.8	2.2	1.9	
Color Points (Min. 2)							3.1	3.1	*1.9	2.6	2.1	*1.8	

# POTATO SAUSAGE

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
Allspice	8.5	8.7	6	2.8	2.7	2	1	
Cardamon	8	3.5	9				1	
Cloves	7	22	6				1.5	
Ginger	9	4	8.5				2	4
Mace	8	30	7					8
Marjoram	4	7	11			2	2.5	
Nutmeg	8	33	7			2	2	
Onion, granulated	4	1	9			12		
Pepper black	11	8.5	12		0.7	5		
Pepper, white	11	8.5	1.3	7.1			9	8
Sage	3	14	8.5					4

POTA'

Processing

- A.
1. Grin
  2. Mix
  3. Reg
  4. Stuf
  5. Very

6. Coo

- B.
1. Grin
  2. Mix
  3. Reg
  4. Stuf
  5. Sell

- C.
1. Coa
  2. Mix
  3. Stuf
  4. Link
  5. Sell

Cooking Fe

1. A 30
2. Bee
3. Pric
4. Cov

Coo  
Ser

# POTATO SAUSAGE

Section 3 or 4

## Processing Procedures

A.

1. Grind, 3/8"
2. Mix
3. Re grind, 3/8"
4. Stuff
5. Very perishable

Storage,  
Frozen or  
Cover with water, 28°F

6. Cook

Fry  
Bake  
Boil

B.

1. Grind
2. Mix
3. Re grind
4. Stuff
5. Sell fresh or frozen

C.

1. Coarse grind, all meat
2. Mix, meat, vegetables, spices
3. Stuff firm but don't overfill
4. Link, 18 inches
5. Sell fresh

## Cooking Forms

Section 4 of 4

1. A 30-40 mm hog casing
2. Beef round
3. Prick casing to allow fat to escape
4. Cover with water

Cook 30-40 minutes  
Serve warm

# POTTED MEAT

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>Meat block</b>																				
<b>Beef</b>																				
Lungs, cooked	68	4	26	95	1	3	25													
Tripe, cooked	80	2	19	100	0	0	23													
<b>Pork</b>																				
Skin, cooked	10	18	70	99	0	0	14													
Trim 80 (lean) cooked	52	27	20	25	10	22	15													
Tripe, cooked	80	2	19	100	0	0	23													
<b>Other Meats or Mixtures or Undesignated</b>																				
Cooking broth	99	0	1	0	0	5	8													
<b>Dry Ingredients</b>																				
Salt	.01	0	0	0	40	0	2													
Sugar (sucrose)	.06	0	0	0	10	0	0.5													
<b>Calculated composition 6% shrink</b>																				
Moisture							61.89													
Fat							8.2													
Protein							27.1													
<b>Properties</b>																				
% Collagen (Max. 35)							*90.1													
Bind Points (Min. 1.8)							*0.3													
Color Points (Min. 2)							*0.8													

# POTTE

- Curing Ings:  
 Na or K  
Spices  
 Coriande  
 Mustard:  
 Nutmeg  
 Onion po  
 Pepper bl  
 Pepper, r

- Processing P:  
 A.  
 1. Cure  
 13  
 2. Cook  
 3. Cook  
 4. Grind  
 5. Mix  
 6. Chop  
 7. Rehea  
 8. Stuff  
 9. Reton

- Cooking Forr  
 1. Cans

# POTTED MEAT

## 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						
<b>Curing Ingredients</b>										
Na or K Nitrite	0.1	0	0	0.2						
<b>Spices</b>										
Coriander	5	18	15	2.5						
Mustard seed, ground	6	24	30	14						
Nutmeg	8	33	7	0.6						
Onion powder	5	1	10	1						
Pepper black	11	8.5	12	4.5						
Pepper, red	8	17	12	0.3						

## Processing Procedure

Section 3 of 4

A.

1. Cure and cook stomach and lungs in

130 pounds H<sub>2</sub>O

0.3 ounce sodium nitrite

2. Cook beef tripe and pork skin in water
3. Cook pork in water and save broth
4. Grind, 1/8"
5. Mix
6. Chop
7. Reheat
8. Stuff
9. Retort

## Cooking Form

Section 4 of 4

1. Cans

# POULTRY BARBECUE SAUCE

POULTRY

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							
Meat block														
Dry Ingredients														
Salt	.01	0	0	0	40	0	0.7							
Moist Ingredients														
Oil	0	100	0	0	0	0	5							
Water or ice	100	0	0	0	0	0	10							
Calculated composition 3% shrink														
Moisture							62.57							
Fat							*32.8							
Protein							0							

Spices  
Vinegar

Processing

- A.
1. Mix
  2. Heat
  3. App

Cooking Fe

1. Var



# POULTRY COATING BATTER

POULTRY

Average Values

Section 1 of 2

	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								
<u>Meat block</u>																
<u>Dry Ingredients</u>																
Cereal flour, wheat	12	1	10	0	18	0	37									
Non-fat dry milk	3	1	38	0	25	0	1	1								
Rice flour, waxy	3	0	5	0	40	0		37								
Salt	.01	0	0	0	40	0	3	3								
<u>Moist Ingredients</u>																
Egg yolk	51	30	16	0	5	5	5	5								
Water or ice	100	0	0	0	0	0	54	54								
<u>Calculated composition 0% shrink</u>																
<u>Moisture</u>							*61.0	*57.7								
<u>Fat</u>							1.9	1.5								
<u>Protein</u>							4.9	3.0								
<u>Properties</u>																
<u>% Collagen (Max. 35)</u>							0.0	0.0								
<u>Bind Points (Min. 1.8)</u>							*0.8	*0.9								
<u>Color Points (Min. 2)</u>							*0.0	*0.0								

Meat block  
Dry Ingre  
Sugar, b  
Moist Ingr  
Water or  
Calculated c  
Moistur  
Fat  
Protein

## Cooking Form

Section 2 of 2

1. Mixer





# POULTRY MARINADE

PRAG

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 sauce						
				1						
Spices										
Soy sauce	63	1	6	160						

## Processing Procedure

Section 3 of 4

A.

1. Marinade overnight
2. Cook

## Cooking Form

Section 4 of 4

1. Vat

Meat block  
 Beef  
 Bull F.  
 Veal  
 Lean  
 Pork  
 Backfa  
 Trim 8  
 Dry Ingr  
 Salt  
 Sugar C  
 Moist Ing  
 Water c  
 Fruit & V  
 Garlic  
 Calculated  
 Moistu  
 Fat  
 Protein  
 Properties  
 % Coll  
 Bind P  
 Color I

# PRAGUE SAUSAGE (Proschke)

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>Meat block</b>															
Beef															
Bull F.C.	70	10	20	20	30	47	45								
Veal															
Lean	69	10	19	27	26	30	20								
<b>Pork</b>															
Backfat	5	93	1	95	0	0	10								
Trim 80 (lean)	60	23	16	25	16	25	25								
<b>Dry Ingredients</b>															
Salt	.01	0	0	0	40	0	3								
Sugar (sucrose)	.06	0	0	0	10	0	1								
<b>Moist Ingredients</b>															
Water or ice	100	0	0	0	0	0	10								
<b>Fruit &amp; Vegetables</b>															
Garlic, fresh	61	0	6	0	0	0	0.2								
<b>Calculated composition 10% shrink</b>															
Moisture							57.89								
Fat							20.9								
Protein							16.4								
<b>Properties</b>															
% Collagen (Max. 35)							23.3								
Bind Points (Min. 1.8)							4.2								
Color Points (Min. 2)							6.2								

# PRAGUE SAUSAGE (Proschke)

PRESSEI

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						
<u>Curing Ingredients</u>										
Na or K Nitrate	0.1	0	0	0.5						
<u>Spices</u>										
Coriander	5	18	15	2						
Mace	8	30	7	2						
Pepper, white	11	8.5	1.3	7						

## Processing Procedure

Section 3 of 4

A.

1. Grind meat
2. Mix
3. Stuff
4. Slow smoke
5. Cook to internal temperature of 150°F

## Cooking Form

Section 4 of 4

1. Artificial casing

## Meat block

- Beef
- Corned beef
- Trim 90 (lean)
- Veal
- Lean
- Pork
- Feet, meat
- Trim 80 (lean)
- Tripe
- Other Meats or Undesignated
- Bologna meat
- Rabbit
- Dry Ingredient
- Gelatin
- MSG
- Salt
- Sugar (sucrose)
- Moist Ingredient
- Water or ice
- Fruit & Vegetables
- Garlic, fresh
- Lemon juice
- Calculated components
- Moisture
- Fat
- Protein
- Properties
- % Collagen
- Bind Points
- Color Points

# PRESSED LOAF

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
<b>Meat block</b>														
<b>Beef</b>														
Corned beef, canned	44	32	22	30	18	16	100							
Trim 90 (lean)	71	11	18	28	27	43		15						
<b>Veal</b>														
Lean	69	10	19	27	26	30			100					
<b>Pork</b>														
Feet, meat	67	15	17	55	20	20				87				
Trim 80 (lean)	60	23	16	25	16	25		85						
Tripe	74	15	10	100	0	0					100			
<b>Other Meats or Mixtures or Undesignated</b>													20	
Bologna meat	56	30	12	39	20	31								80
Rabbit	70	8	21	35	18	17								
<b>Dry Ingredients</b>														
Gelatin	13	0	85	0	20	0	2		1.5	0.3	1			2
MSG	0	0	0	0	0	0								0.4
Salt	.01	0	0	0	40	0	2.5	3	2.5	3	2.5	2.4		3
Sugar (sucrose)	.06	0	0	0	10	0								0.4
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0							75	
<b>Fruit &amp; Vegetables</b>														
Garlic, fresh	61	0	6	0	0	0						0.2		
Lemon juice	91	0	1	0	0	0			1.5					
<b>Calculated composition 5% shrink</b>														
Moisture							39.3	57.7	65.13	63.4	*74.4	55.5	65.17	
Fat							*32.2	21.7	9.9	14.3	13.5	27.5	8.0	
Protein							23.9	16.6	30.2	18.1	9.9	11.8	22.7	
<b>Properties</b>														
% Collagen (Max. 35)							27.8	25.6	25.3	*51.2	23.8	*49.7	32.5	
Bind Points (Min. 1.8)							4.3	2.9	5.2	3.6	*1.6	1.9	4.1	
Color Points (Min. 2)							3.5	4.7	5.7	3.5	2.4	3.0	3.6	

# PRESSED LOAF

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat							
				1	2	3	4				
<b>Curing Ingredients</b>											
Na or K Nitrite	0.1	0	0	0.25							
Na or K Nitrate	0.1	0	0	0.5							
<b>Spices</b>											
Bay leaves	5	8	8		1						
Celery seed, ground	6	25	18	1.6		1					
Mustard seed, ground	6	25	31		1						
Paprika	10	13	15		3						
Parsley flakes	9	4	23				3.5				
Pepper, white	11	8.5	1.3	4.8	4	5	5				

PRES

Processing

- A.  
 1. C  
 2. G  
 3. M  
 4. S  
 5. C

- B.  
 1. B  
 2. D  
 3. G  
 4. A  
 5. M  
 6. C

- C.  
 1. C  
 2. B  
 3. M  
 4. B  
 5. L  
 6. C

- D.  
 1. C  
 2. E  
 3. C  
 4. M  
 5. S  
 6. C  
 7. S  
 8. R  
 9. C

- E.  
 1. S  
 2. C  
 3. C  
 4. S  
 5. P  
 6. P  
 7. C

Cooking

1. I

# PRESSED LOAF

Section 3 of 4

2 of 4

## Processing Procedures

- |  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
- A.
1. Cook stomach and cube
  2. Grind
  3. Mix
  4. Stuff
  5. Cook
- B.
1. Boil or pressure cook meat
  2. Drain and strain broth
  3. Grind meat
  4. Add gelatin to broth
  5. Mix
  6. Chill
- C.
1. Cook meat
  2. Boil broth and add gelatin
  3. Mix
  4. Boil
  5. Loaf pan
  6. Cool
- D.
1. Cube, pork, 1"
  2. Dry cure, meat
  3. Chop, beef
  4. Mix
  5. Stuff
  6. Cook to internal temperature of 155°F
  7. Shower
  8. Room temperature, 2 hours
  9. Cool
- E.
1. Soak corned beef, 2 hours
  2. Cook, till tender
  3. Cut, 1" strips
  4. Stuff
  5. Pour gelatin over meat
  6. Place in a retainer
  7. Cool

## Cooking Form

Section 4 of 4

1. Loaf pan

# PROSCUITTI

## 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								
Meat block															
Pork															
Ham, fresh, 10-15 lbs.	71	7	20	24	18	21	100								
Dry Ingredients															
Salt	.01	0	0	0	40	0	4.5								
Sugar (sucrose)	.06	0	0	0	10	0	1.75								
Calculated composition 25% shrink															
Moisture							55.8								
Fat							8.7								
Protein							25.1								
Properties															
% Collagen (Max. 35)							23.9								
Bind Points (Min. 1.8)							4.5								
Color Points (Min. 2)							5.3								

# PROSCU

- Curing Ingredi  
Na or K Nitr  
Spices  
Allspice  
Coriander  
Mustard seed  
Nutmeg  
Pepper black  
Pepper, white

## Processing Proc

- A.
1. Leave sk
  2. Bone, pr
  3. Chill, 34
  4. Dry cure
  5. Soak, 15
  6. Scrub wi
  7. Slow sm
  8. Cook
  9. Room te
  10. Rub with
  11. Dry roo

## Cooking Form

1. Hang



# PROSCIUITTI

## 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									
<b>Curing Ingredients</b>													
Na or K Nitrite	0.1	0	0	0.25									
<b>Spices</b>													
Allspice	8.5	8.7	6	2.5									
Coriander	5	18	15	0.1									
Mustard seed, ground	6	25	31	0.1									
Nutmeg	8	33	7	0.5									
Pepper black	11	8.5	12	0.5									
Pepper, white	11	8.5	1.3	1.5									

## Processing Procedure

Section 3 of 4

A.

1. Leave skin on hams
2. Bone, press flat, 2" thick
3. Chill, 34°F
4. Dry cure, 10 days, 36°F
5. Soak, 15 hours, 65°F, change water, soak 7 hours
6. Scrub with brush
7. Slow smoke, 48 hours
8. Cook
9. Room temperature, to dry
10. Rub with mixture of black and white pepper
11. Dry room, 70°F, 70% RH, 30 days

## Cooking Form

Section 4 of 4

1. Hang