

SALEICCA, NAPOLI

SALISI

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									
Curing Ingredients													
Na or K Nitrate	0.1	0	0	3									
Spices													
Pepper, red	8	17	12	3									
Pepper, white	11	8.5	1.3	4									

Processing Procedure

Section 3 of 4

1. Grind
2. Mix
3. Cure
4. Stuff
5. Air dry

Cooking Form

Section 4 of 4

1. Artificial casing

Meat block
 Beef
 Chuck
 Flank
 Trim 90
 Trim 75
 Dry Ingre
 Non-fat
 Peanut g
 Salt
 Soy prot
 Texture
 Wheat, f
 Moist Ingr
 Water o
 Worcest
 Fruit & V
 Garlic, f
 Onion
 Pepper
 Tomato
 Calculated c
 Moistur
 Fat
 Protein
 Properties
 % Colla
 Bind Po
 Color Pt

SALISBURY STEAK

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		
Meat block														
Beef														
Chuck	66	16	18	30	24	38	60	60	60					
Flank	43	42	13	24	12	20	40	40	40					
Trim 90 (lean)	71	11	18	28	27	43				100				
Trim 75	58	25	16	38	22	34					100	100		
Dry Ingredients														
Non-fat dry milk	3	1	38	0	25	0	3	2.6	2.5	3	3.5			
Peanut grit	5	48	26	0	18	0					5			
Salt	.01	0	0	0	40	0	1.3	1.2	1	2.5	1.4	1.3		
Soy protein concentrate	8	0	75	0	45	0			2.5					
Textured veg. protein	8	1	50	0	35	0	15	9	5			14		
Wheat, fines	12	2	12	0	18	0					2			
Moist Ingredients														
Water or ice	100	0	0	0	0	0	30	18	10	15	20	40		
Worcestershire sauce	62	1	6	0	0	90		0.03						
Fruit & Vegetables														
Garlic, fresh	61	0	6	0	0	0		0.02			0.02			
Onion	89	0	1	0	0	0			5	5				
Pepper, green	93	0	1	0	0	0	2.5	2.5			0.02			
Tomato puree	87	0	2	0	0	70					5			
Calculated composition 1% shrink														
Moisture							59.2	60.1	57.4	70.6	62.3	63.5		
Fat							17.7	17.1	20.5	8.7	19.2	16.4		
Protein							16.4	15.9	16.6	16.6	13.5	15.0		
Properties														
% Collagen (Max. 35)							18.2	18.2	20.9	23.9	33.2	26.4		
Bind Points (Min. 1.8)							4.1	3.9	3.9	4.7	3.0	4.1		
Color Points (Min. 2)							3.4	3.3	3.9	6.1	4.1	3.5		

SALISBURY STEAK

SANDW

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								
Spices													
Garlic (Powder)	6	1	17	0.3									
Lemon flavor	20	5	0	0.8									
Pepper black	11	8.5	12	0.6	4.2								
Pepper, red	8	17	12	0.3									

Meat block
 Other Mea:
 or Undesi
 Bologna
 Salami, J
 Dry Ingre
 Cracker:
 Sugar (s)
 Moist Ingr
 Salad dr
 Calculated c
 Moisture
 Fat
 Protein
 Properties
 % Colla
 Bind Po
 Color Pe

Processing Procedures

Section 3 of 4

- A.
1. Grind, 3/16"
 2. Mix
 3. Re grind, 3/16"
 4. Mix
 5. Form into steaks
 6. Sell fresh or frozen
- B.
1. Rehydrate vegetable protein, 15 minutes
 2. Place on meat
 3. Grind, 1/2"
 4. Mix

Cooking Forms

Section 4 of 4

1. Formed

SANDWICH SPREAD

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														
Other Meats or Mixtures or Undesignated														
Bologna, broken	56	30	12	31	8	20	100							
Salami, rework	50	32	16	31	8	20		100						
Dry Ingredients														
Cracker meal	4	13	9	0	15	0	5	5						
Sugar (sucrose)	.06	0	0	0	10	0	2	2						
Moist Ingredients														
Salad dressing	41	42	1	0	0	0	10	10						
Calculated composition 1% shrink														
Moisture							51.0	45.9						
Fat							*30.1	*31.8						
Protein							10.8	14.3						
Properties														
% Collagen (Max. 35)							29.7	29.9						
Bind Points (Min. 1.8)							*0.9	*1.2						
Color Points (Min. 2)							2.1	2.8						

SANDWICH SPREAD

Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat								
				1								
<u>Spices</u>												
Allspice	8.5	8.7	6	2								
Mustard, prepared, hot	80	4	5	4								
Vinegar, 50 grain	94	0	0	90								

Processing Procedures

Section 3 of 4

1. Grind, 3/16"
2. Mix

Cooking Forms

Section 4 of 4

1. Pan

SAUCI

Meat block
 Beef
 Trim 90
 Tripe, l
 Pork
 Check
 Feet, n
 Ham, t
 Head n
 Lips
 Skin
 Snout
 Tongue
 Dry Ingr
 Cheese
 Dextrc
 Gelatin
 MSG
 Salt
 Sugar
 Moist Ir
 Water
 Fruit &
 Pickle
 Pimie
 Calculator
 Moist
 Fat
 Protei
 Propertie
 % Co
 Bind
 Color

SAUCE

Average Values

Section 1 of 5

	Average Values						Pounds for Various Formulations						
	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	A	B	C	D	E	F	G
Meat block													
Beef													
Trim 90 (lean)	71	11	18	28	27	43	20						
Tripe, fresh	82	10	9	100	0	0	10						
Pork													
Cheek meat	67	15	17	72	9	29		20	17				
Feet, meat	67	15	17	55	20	20				use	use		
Ham, trim	70	9	19	27	17	20		15	17				
Head meat	65	16	17	70	7	16				use		use	
Lips	71	14	15	90	1	1		10	16				
Skin	40	32	28	99	6	1	20						10
Snout	45	40	14	80	2	1	50	20	22				40
Tongue	63	19	17	66	8	36		35	28				50
Dry Ingredients													
Cheese, cheddar	37	32	25	0	0	1		4					
Dextrose	.06	0	0	0	10	0			0.25				
Gelatin	13	0	85	0	20	0	4	3.5	1				3
MSG	0	0	0	0	0	0						0.25	0.25
Salt	.01	0	0	0	40	0		1.5	0.1		use	use	3
Sugar (sucrose)	.06	0	0	0	10	0					use		
Moist Ingredients													
Water or ice	100	0	0	0	0	0	26		6				2
Fruit & Vegetables													
Pickle, sweet	61	1	1	0	0	0		6.5	12				10
Pimiento	92	1	1	0	0	60		3.5	3				
Calculated composition 10% shrink													
Moisture							54.8	55.3	60.1				47.1
Fat							25.3	20.3	18.7				27.1
Protein							17.5	19.2	15.8				18.4
Properties													
% Collagen (Max. 35)							*63.7	*52.2	*61.6				*65.7
Bind Points (Min. 1.8)							1.8	1.8	*1.3				*1.4
Color Points (Min. 2)							*1.4	3.5	2.9				2.9

SAUCE

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																				
Pork																				
Snout	45	40	14	80	2	1	50													
Tongue	63	19	17	66	8	36	50													
Dry Ingredients																				
Gelatin	13	0	85	0	20	0	3													
Salt	.01	0	0	0	40	0	0.5													
Moist Ingredients																				
Water or ice	100	0	0	0	0	0	20													
Fruit & Vegetables																				
Pepper, sweet	93	0	1	0	0	0	2													
Calculated composition 10% shrink																				
Moisture							56.4													
Fat							26.1													
Protein							15.9													
Properties																				
% Collagen (Max. 35)							*62.4													
Bind Points (Min. 1.8)							*1.2													
Color Points (Min. 2)							2.8													

SAUCE

- Curing Ingredients
- Na Erythorbate
- Spices
- Caraway
- Cayenne
- Cloves
- Garlic Powder
- Mustard seed, gr
- Onion powder
- Parsley
- Pepper black
- Pepper, red
- Pepper, white
- Sage
- Vinegar, 90 gr.

SAUCE

5

Average Values

Section 3 of 5

Calculations

	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
Curing Ingredients									
Na Erythorbate	0.1	0	0	0.87					
Spices									
Caraway	10	15	20	2					
Cayenne	8	17	12		0.5				
Cloves	7	22	6	2		2			
Garlic, Powder	6	1	17	2					
Mustard seed, ground	6	24	30	2	2	2			
Onion powder	5	1	10	2		2	0.5		
Parsley	85	1	4		0.5				
Pepper black	11	8.5	12					use	
Pepper, red	8	17	12	32				use	160
Pepper, white	11	8.5	1.3	4		4	8		
Sage	3	14	8.5	2		2		use	
Vinegar, 90 gr.	94	0	0	48		32	16	48	128

SAUCE

Section 4 of 5

SAUERJ

Processing Procedures

A.

1. Cure for meat

10 gallon water
10 pounds salt
3 pounds sugar
2 pounds nitrite and nitrate

B.

1. Pickle to store meat

Meat broth
Vinegar
Whole peppers

C.

1. Cook meat in salt water
2. Bone, grind
3. Season
4. Mix
5. Place in mold and cover with pickle
6. Store, 36°F

D.

1. Cure meat
2. Cook meat in nets
3. Wash off grease
4. Grind, coarse
5. Mix
6. Stuff
7. Pour in gelatin
8. Cook at 160°F, 15 minutes
9. Cool in water

E.

1. Cure, meat
2. Cook, in nets, 2 hours
3. Cool
4. Grind
5. Mix, add 10% stock
6. Mold
7. Ice water chill, 2 hours
8. Chill, 34°F, 12 hours
9. Remove from mold
10. Chill, 38°F, 18 hours

Cooking Forms

1. Mold
2. Loaf pan

Meat block
Beef
Fat
Round
Dry ingredie
Flour, all p
Ginger sna
Salt
Starch
Sugar, bro:
Sugar (suc)
Moist ingred
Cream, light
Oil
Water or ic
Wine, sher
Fruit & Vege
Carrot
Celery, fres
Garlic, fres
Onion
Calculated con
Moisture
Fat
Protein
Properties
% Collagen
Bind Point
Color Point

Section 5 of 5

SAUERBRATEN

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				
Meat block													
Beef													
Fat	5	94	1	95	0	0	8						
Round	73	5	21	20	27	45	92	100	100				
Dry Ingredients													
Flour, all purpose	12	1	10	0	20	0	4						
Ginger snap	3	9	5	0	10	0	3						
Salt	.01	0	0	0	40	0	1	1	0.5				
Starch	12	1	0	0	30	0			5				
Sugar, brown	2	0	0	0	0	0			7				
Sugar (sucrose)	.06	0	0	0	10	0	1.5	1					
Moist Ingredients													
Cream, light	62	31	2	0	0	0			6				
Oil	0	100	0	0	0	0			7				
Water or ice	100	0	0	0	0	0	35	8	70				
Wine, sherry	85	0	0	0	0	10	8		3.5				
Fruit & Vegetables													
Carrot	88	0	1	0	0	15			7				
Celery, fresh diced	94	0	1	0	0	0			6				
Garlic, fresh	61	0	6	0	0	0		6					
Onion	89	0	1	0	0	0	2	6	6.5				
Calculated composition 10% shrink													
Moisture							*69.2	70.8	*74.3				
Fat							8.9	4.6	7.1				
Protein							14.4	19.5	10.8				
Properties													
% Collagen (Max. 35)							19.3	19.6	20.3				
Bind Points (Min. 1.8)							3.8	5.2	2.9				
Color Points (Min. 2)							6.3	8.6	4.8				

SAUERBRATEN

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			
Spices									
Bay leaves	5	8	8	2	2				
Cinnamon	10	3	4	2					
Cloves	7	22	6	0.25	0.25				
Garlic, Powder	6	1	17		3				
Ginger	9	4	8.5	2					
Onion Powder	5	1	10		7				
Pepper black	11	8.5	12	2		3			
Pepper, white	11	8.5	1.3	2	3				
Rosemary	9	15	5		4				
Thyme	8	7	9		1.5	0.3			
Vinegar, wine	94	0	0	300	224	96			

Processing Procedure

Section 3 of 4

- A.
1. Place meat and marinade in wooden barrel
 2. Store for 6 days
 3. Brown meat in fat in oven
 4. Strain marinade, add 48 pounds to meat
 5. Cover, simmer, 3 hours
 6. Remove meat from juice
 7. Simmer meat in flour and fat, 10 minutes
 8. Cook marinade, add ginger snap
 9. Slice beef
 10. Add gravy

Cooking form

Section 4 of 4

1. Pan

SAUSAGE

- Meat block
- Beef
- Chuck
- Cow F.C.
- Flank
- Heart
- Plate
- Tripe, fresh
- Pork
- Cheek meat
- Jowl, skinned
- Skin
- Trim 80 (lean)
- Trim 50
- Trim Reg
- Dry Ingredients
- Cereal flour
- Corn syrup so
- Dextrose
- MSG
- Non-fat dry m
- Oatmeal
- Rye flour
- Salt
- Sugar (sucros
- Moist Ingredien
- Water or ice
- Fruit & Vegetab
- Garlic, fresh
- Onion
- Potato, fresh
- Calculated compo
- Moisture
- Fat
- Protein
- Properties
- % Collagen (A
- Bind Points (A
- Color Points (A

SAUSAGE

Average Values

Section 1 of 13

	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						
Cow F.C.	68	14	18	21	24	39		25	25				
Flank	43	42	13	24	12	20				50	40		
Heart	70	13	17	27	6	40						25	
Plate	41	40	18	42	16	25							60
Tripe, fresh	82	10	9	100	0	0					30	25	
Pork													
Check meat	67	15	17	72	9	29	20						10
Jowl, skinned	24	71	5	43	5	2							20
Skin	40	32	28	99	6	1							10
Trim 80 (lean)	60	23	16	25	16	25	50					25	
Trim 50	36	52	10	34	12	9		75		50			
Trim Reg	34	58	8	36	10	8			75		30	25	
Dry Ingredients													
Cereal flour	12	1	10	0	18	0						2	
Corn syrup solids	3.5	0	0	0	5	0		1	2			1	
Dextrose	.06	0	0	0	10	0						0.25	
MSG	0	0	0	0	0	0		0.06		0.25			
Non-fat dry milk	3	1	38	0	25	0	5				1.5	2	
Oatmeal	8	7	14	0	15	0							12
Rye flour	11	2	12	0	16	0							3
Salt	.01	0	0	0	40	0	3	2.5	2.5	3	2	2.5	2.5
Sugar (sucrose)	.06	0	0	0	10	0					1		
Moist Ingredients													
Water or ice	100	0	0	0	0	0	6	7	15			15	
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0		0.15					
Onion	89	0	1	0	0	0			4				
Potato, fresh	80	0	2	0	0	0				50			
Calculated composition 15% shrink													
Moisture							53.9	37.2	40.6	43.4	40.9	56.0	23.8
Fat							19.9	*44.1	*44.8	*36.1	*41.9	25.0	*43.9
Protein							19.3	13.3	10.0	9.6	12.2	12.9	18.4
Properties													
% Collagen (Max. 35)							32.4	28.4	29.6	26.1	*44.4	*38.0	*48.8
Bind Points (Min. 1.8)							3.5	2.6	1.6	*1.1	*1.1	*1.3	2.4
Color Points (Min. 2)							5.2	3.2	2.1	*1.3	*1.4	2.7	3.2

SAUSAGE

Average Values

Section 2 of 13

	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														
Plate	41	40	18	42	16	25	19							
Trim 90 (lean)	71	11	18	28	27	43		70	30	15	14			
Trim 70	55	30	15	39	20	31						36	33	
Pork														
Backfat	5	93	1	95	0	0	15	30			28	24		
Cheek meat	67	15	17	72	9	29			15					
Head meat	65	16	17	70	7	16	10							
Rind, emulsion	38	34	27	60	1	0	7					6		
Trim 80 (lean)	60	23	16	25	16	25	18		70	50	58	34		
Trim 50	36	52	10	34	12	9	31						67	
Trim Reg	34	58	8	36	10	8				20				
Dry Ingredients														
Cereal flour	12	1	10	0	18	0							3	
Non-fat dry milk	3	1	38	0	25	0	1.5							
Rusk	5	9	14	0	16	0	15				20	10		
Salt	.01	0	0	0	40	0	2	2.3	3	3	2	2.5	2	
Soy protein concentrate	8	0	75	0	45	0	3					1		
Sugar (sucrose)	.06	0	0	0	10	0			0.5	0.5				
Moist Ingredients														
Water or ice	100	0	0	0	0	0	25		15	10	32	10	3	
Calculated composition 15% shrink														
Moisture							35.1	41.2	60.1	52.3	42.8	42.8	32.1	
Fat							*37.9	*40.9	19.3	27.9	*32.6	*36.3	*48.8	
Protein							14.5	14.8	16.5	15.4	11.4	12.3	13.0	
Properties														
% Collagen (Max. 35)							31.4	29.6	25.9	34.8	22.1	31.4	*35.3	
Bind Points (Min. 1.8)							2.4	3.9	3.2	2.5	1.9	2.1	2.0	
Color Points (Min. 2)							*1.7	6.2	5.1	4.2	2.6	2.5	2.3	

SAUSAGE

Meat block
Beef
Trim 70
Trim 65
Pork
Backfat
Trim 80 (lean)
Trim 50
Trim 15 (fat)
Trim Reg
Other Meats c or Undesign.
Rabbit
Dry Ingredient
Dextrose
MSG
Non-fat dry
Salt
Sugar (sucr
Moist Ingredi
Water or ice
Fruit & Veget
Onion
Calculated com
Moisture
Fat
Protein
Properties
% Collagen
Bind Points
Color Points

SAUSAGE

Average Values

Section 3 of 13

	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														
Trim 70	55	30	15	39	20	31	33	25						
Trim 65	50	35	14	39	18	28			40	40	25	13	12	
Pork														
Backfat	5	93	1	95	0	0								7
Trim 80 (lean)	60	23	16	25	16	25					75	75	70	
Trim 50	36	52	10	34	12	9	67		60	60				
Trim 15 (fat)	11	85	3	60	3	1						12	11	
Trim Reg	34	58	8	36	10	8		25						
Other Meats or Mixtures or Undesignated														
Rabbit	70	8	21	35	18	17		50						
Dry Ingredients														
Dextrose	.06	0	0	0	10	0			1.75	0.4		0.4	0.4	
MSG	0	0	0	0	0	0					0.3			
Non-fat dry milk	3	1	38	0	25	0	3			3.5	3.5			
Salt	.01	0	0	0	40	0	2	2.5	2.75	2.6	2.6	3	3	
Sugar (sucrose)	.06	0	0	0	10	0				1	1			
Moist Ingredients														
Water or ice	100	0	0	0	0	0	3		10	20	15			
Fruit & Vegetables														
Onion	89	0	1	0	0	0								0.1
Calculated composition 15% shrink														
Moisture							31.8	48.1	35.4	39.3	52.1	42.4	38.8	
Fat							*48.8	29.8	*46.4	*41.7	25.0	*36.4	*41.1	
Protein							13.9	18.7	11.9	11.9	15.3	16.1	15.1	
Properties														
% Collagen (Max. 35)							32.9	*35.9	*36.5	32.8	28.2	27.7	28.0	
Bind Points (Min. 1.8)							2.3	3.3	1.8	1.9	2.8	2.6	2.4	
Color Points (Min. 2)							2.3	3.6	2.2	1.9	3.8	3.9	3.7	

N
33
67
3
2
8
.3 *48.8
3 13.0
4 *35.3
1 2.0
5 2.3

SAUSAGE

Average Values

Section 4 of 13

	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														
Trim 50	38	50	11	42	12	19	40	40	30					
Tripe, fresh	82	10	9	100	0	0				30	25	25		
Veal														
Lean	69	10	19	27	26	30								75
Pork														
Backfat	5	93	1	95	0	0								25
Check meat	67	15	17	72	9	29					25			
Tongue	63	19	17	66	8	36						25		
Trim 80 (lean)	60	23	16	25	16	25			40		25	25		
Trim 50	36	52	10	34	12	9						25		
Trim Reg	34	58	8	36	10	8			30	70	25			
Other Meats or Mixtures or Undesignated														
Elk	71	8	21	20	30	48	60							
Venison	71	8	21	20	30	48		60						
Dry Ingredients														
Cereal flour	12	1	10	0	18	0				2	2	2		
Corn syrup solids	3.5	0	0	0	5	0					1			
Dextrose	.06	0	0	0	10	0					0.25	0.25	0.2	
MSG	0	0	0	0	0	0						0.06		
Non-fat dry milk	3	1	38	0	25	0				1.5	2	2		
Salt	.01	0	0	0	40	0	3.1	3.1	2.5	2	2.5	2.5	2	
Sugar (sucrose)	.06	0	0	0	10	0	1	1	0.5	0.2				0.2
Moist Ingredients														
Water or ice	100	0	0	0	0	0	14	14		9	15	15		
Fruit & Vegetables														
Onion	89	0	1	0	0	0				1	4			
Calculated composition 15% shrink														
Moisture							53.9	67.4	34.4	41.9	56.3	55.3	43.2	
Fat							24.7	24.7	*47.5	*44.3	24.6	25.6	35.3	
Protein							16.9	16.9	13.8	9.2	12.5	12.9	16.7	
Properties														
% Collagen (Max. 35)							25.7	25.7	31.9	*52.1	*52.1	*51.7	28.1	
Bind Points (Min. 1.8)							4.3	4.3	1.9	*0.8	*1.3	*1.5	4.3	
Color Points (Min. 2)							6.9	6.9	2.8	*0.5	2.2	2.7	4.9	

SAUSAGE

Meat block
Pork
Check meat
Heart
Picnic
Shank
Tongue
Trim 80 (lean)
Trim 50
Trim Reg
Tripe
Dry Ingredients
Cereal flour
Corn Syrup solids
Dextrose
Non-fat dry milk
Salt
Moist Ingredients
Water or ice
Fruit & Vegetables
Garlic, fresh
Onion
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

SAUSAGE

Average Values

Section 5 of 13

	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													
Cheek meat	67	15	17	72	9	29	30	25					
Heart	70	13	17	27	6	40			30	25			
Picnic	59	25	16	33	20	16				40			
Shank	69	9	21	55	20	25					40		
Tongue	63	19	17	66	8	36						30	
Trim 80 (lean)	60	23	16	25	16	25	30	25	30	25	20	20	
Trim 50	36	52	10	34	12	9		25		25			
Trim Reg	34	58	8	36	10	8	40		40		40	40	
Tripe	74	15	10	100	0	0		25		25			
Dry Ingredients													
Cereal flour	12	1	10	0	18	0		2		2			
Corn Syrup solids	3.5	0	0	0	0	0					1	1	
Dextrose	.06	0	0	0	10	0	0.25	0.25	0.25	0.25		2.5	
Non-fat dry milk	3	1	38	0	25	0		2		2			
Salt	.01	0	0	0	40	0	2.4	2.5	2.5	2.5	2.5	2.5	
Moist Ingredients													
Water or ice	100	0	0	0	0	0	10	15	10	15	10	10	
Fruit & Vegetables													
Garlic, fresh	61	0	6	0	0	0				0.15			
Onion	89	0	1	0	0	0		4					
Calculated composition 15% shrink													
Moisture							46.8	55.4	48.6	55.8	43.8	47.9	
Fat							*36.1	24.6	*34.5	24.2	*39.2	*32.5	
Protein							13.7	13.3	13.0	13.2	13.3	15.3	
Properties													
% Collagen (Max. 35)							*45.9	*52.0	28.6	*39.1	26.8	*44.4	
Bind Points (Min. 1.8)							*1.6	*1.5	*1.4	*1.3	2.2	2.6	
Color Points (Min. 2)							3.1	2.3	3.0	2.3	2.2	3.3	

SAUSAGE

Average Values

Section 6 of 13

	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						
Meat block														
Pork														
Trim 80 (lean)	60	23	16	25	16	25	100							
Trim Reg	34	58	8	36	10	8		34						
Other Meats or Mixtures or Undesignated														
Rabbit	70	8	21	35	18	17		66						
Dry Ingredients														
MSG	0	0	0	0	0	0		0.3						
Salt	.01	0	0	0	40	0	2.5	2.5						
Calculated composition 15% shrink														
Moisture							51.2	48.5						
Fat							26.4	28.6						
Protein							18.4	18.9						
Properties														
% Collagen (Max. 35)							24.9	*35.3						
Bind Points (Min. 1.8)							2.9	3.2						
Color Points (Min. 2)							4.6	2.9						

SAUSAG

- Curing Ingre
- Na or K Ni
- Na or K Ni
- Na Ascorb
- Spices
- Allspice
- Caraway se
- Cardamon
- Coriander
- Fennel seed
- Garlic, Pow
- Ginger
- Mace
- Mustard seed
- Nutmeg
- Paprika
- Pepper black
- Pepper, red
- Pepper, whi

SAUSAGE

Average Values

Section 7 of 13

	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	2	1	1	1	1	1	1
Na Ascorbate	0.1	0	0			0.87	0.87	0.87	0.87	0.87	0.87
Spices											
Allspice	8.5	8.7	6			0.1	0.1				
Caraway seeds	10	15	20	1	1			0.5	0.5		
Cardamon	8	3.5	9	1	1						
Coriander	5	18	15	3	3			1	1		
Fennel seed ground	8	22	18					1	1	1.7	
Garlic, Powder	6	1	17	0.25				0.12		0.12	
Ginger	9	4	8.5			0.2	0.2				
Mace	8	30	7			0.2					
Mustard seed, ground	6	25	31								
Nutmeg	8	33	7	2	2		0.2	0.5	0.5		
Paprika	10	13	15							1	
Pepper black	11	8.5	12					2.5	2.5	2.5	
Pepper, red	8	17	12					2	2		
Pepper, white	11	8.5	1.3	5	5	2	2				4

SAUSAGE

SAUSAGE

Average Values

Section 8 of 13

	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	0.25	0.25	0.25	0.25	0.2	0.2
Na or K Nitrate	0.1	0	0	1	1						
Na Erythorbate	0.1	0	0	0.87	0.87	0.87				0.87	0.87
Spices											
Allspice	8.5	8.7	6			0.5	2				
Anise	10	16	18							2	
Cinnamon	10	3	4					0.5	0.5		
Cloves	7	22	6					0.75	0.75		
Coriander	5	18	15	2		1					
Fennel seed ground	8	22	18		1.7					4	
Garlic, Powder	6	1	17			0.1					
Liquid smoke	80	0	0								5
Maple flavor	35	0	0					2.5	2.5		
Mustard seed, ground	78	29	25	2							4
Nutmeg	8	33	7				2			2	
Onion powder	5	1	10				8				
Paprika	10	13	15		1		4			1	8
Pepper black	11	8.5	12		2.5	1.5					
Pepper, red	8	17	12							5	
Pepper, white	11	8.5	1.3	7		1.5	4	6	6		4
Pimiento, juice	95	1	1					2			

Curing Ingredients
Na or K Nitrite
Na or K Nitrate
Spices
Allspice
Caraway seeds
Celery seed
Coriander
Mace
Nutmeg
Onion powder
Paprika
Pepper, red
Pepper, white
Pimiento, juice
Pimiento, powder
Sage

SAUSAGE

13

Average Values

Section 9 of 13

15	16
0.2	0.2
0.87	0.87
2	
4	
	5
	4
2	
1	8
5	
	4

M	F	P
o	a	r
i	t	o
s		t
t		e
u		i
r		n
e		

Oz. unless indicated otherwise
per 100 lbs. of meat

				17	18	19	20	21	22	23	24
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.12							
Na or K Nitrate	0.1	0	0	3							
Spices											
Allspice	8.5	8.7	6		2	2	2				
Caraway seeds	10	15	20					1	1		
Celery seed	6	25	18					1.5	1.5		
Coriander	5	18	15					1	1	2	2
Mace	8	30	7							1.5	
Nutmeg	8	33	7								1.5
Onion powder	5	1	10		1.75						
Paprika	10	13	15	2				1	1		
Pepper, red	8	17	12	4						1	1
Pepper, white	11	8.5	1.3		8	8	5	6	6	6	6
Pimiento, juice	95	1	1					4.8			
Pimiento, powder	8	17	12						4		
Sage	3	14	8.5	1							

SAUSAGE

Average Values

Section 10 of 13

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
Ginger	9	4	8.5	2	1	1		
Mace	8	30	7	2			1.25	
Marjoram	4	7	11				0.3	
Nutmeg	8	33	7	2	0.75		0.6	1.8
Paprika	10	13	15			2		
Pepper, red	8	17	12			2		
Pepper, red, cracked	8	17	12			1		
Pepper, white	11	8.5	1.3	3.4	5		12.5	5.5
Sage	3	14	8.5	2	2	3	1.25	1
Thyme	8	7	9		1	1	0.15	

SAUSAGE

Processing Procedures

- A.
1. Grind
 2. Mix
 3. Cure, 18 hours, 5
 4. Room temperatu
 5. Smoke
 6. Cook to internal t
- B.
1. Grind
 2. Mix
 3. Stuff
 4. Scald, 212°F, 2 n
 5. Chill
- C.
1. Cure meat
 2. Grind
 3. Mix
 4. Add, cubed backf
 5. Cook, 3.5 hours,
 6. Chill
- D.
1. Boil, meat, 2 hou
 2. Strain, stock
 3. Cook, oatmeal an
 4. Grind, meat
 5. Mix
 6. Stuff
 7. Cook, 160°F, 40:
- E.
1. Grind, 1/4"
 2. Mix
 3. Cure, 38°F, 18 hc
 4. Slow smoke, 90°F
- F.
1. Grind
 2. Mix
 3. Stuff
 4. Store under salt w

SAUSAGE

f 13

Processing Procedures

- A.
 - 1. Grind
 - 2. Mix
 - 3. Cure, 18 hours, 38°F
 - 4. Room temperature, 1 hour
 - 5. Smoke
 - 6. Cook to internal temperature of 155°F

- B.
 - 1. Grind
 - 2. Mix
 - 3. Stuff
 - 4. Scald, 212°F, 2 minutes
 - 5. Chill

- C.
 - 1. Cure meat
 - 2. Grind
 - 3. Mix
 - 4. Add, cubed backfat
 - 5. Cook, 3.5 hours, 165°F
 - 6. Chill

- D.
 - 1. Boil, meat, 2 hours
 - 2. Strain, stock
 - 3. Cook, oatmeal and flour in stock, 2 hours
 - 4. Grind, meat
 - 5. Mix
 - 6. Stuff
 - 7. Cook, 160°F, 40 minutes

- E.
 - 1. Grind, 1/4"
 - 2. Mix
 - 3. Cure, 38°F, 18 hours
 - 4. Slow smoke, 90°F

- F.
 - 1. Grind
 - 2. Mix
 - 3. Stuff
 - 4. Store under salt water

SAUSAGE

Section 12 of 13

Processing Procedures

G.

1. Grind, pork, 1/4"
2. Grind, beef, 1/8"
3. Mix
4. Stuff
5. Smoke, 2 hours, 190°F
6. Water cook, 160°F to internal temperature of 150°F
7. Water cool to internal temperature of 90°F
8. Chill, 36°F

H.

1. Grind, 1/8"
2. Chop
3. Mix
4. Cure, 36°F, 18 hours
5. Mix
6. Stuff
7. Dry
8. Heavy smoke
9. Cook to internal temperature of 152°F
10. Shower to internal temperature of 110°F
11. Chill to internal temperature of 45°F

Cooking Forms

1. A 28-32 mm hog casing
2. A 22-32 mm cellophane casing, 4" length
3. Artificial casing
4. Beef bung, wrapped with twine

SAUSAGE,

<u>Meat block</u>
<u>Beef</u>
<u>Fat</u>
<u>Flank</u>
<u>Navels</u>
<u>Plate</u>
<u>Trim 90 (lean)</u>
<u>Trim 70</u>
<u>Pork</u>
<u>Rind, emulsion</u>
<u>Dry Ingredients</u>
<u>Rusk</u>
<u>Salt</u>
<u>Soy protein concn</u>
<u>Moist Ingredients</u>
<u>Water or ice</u>
<u>Fruit & Vegetables</u>
<u>Olive</u>
<u>Calculated composite</u>
<u>Moisture</u>
<u>Fat</u>
<u>Protein</u>
<u>Properties</u>
<u>% Collagen (Max.</u>
<u>Bind Points (Min.</u>
<u>Color Points (Min</u>

Section 13 of 13

SAUSAGE, BEEF

Average Values

Section 1 of 5

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							A	B	C	D	E	F	G
Meat block													
Beef													
Fat	5	94	1	95	0	0	30	25					
Flank	43	42	13	24	12	20			100	16			
Navels	40	50	10	42	14	21				18			
Plate	41	40	18	42	16	25				16	100		
Trim 90 (lean)	71	11	18	28	27	43	70	75					
Trim 70	55	30	15	39	20	31				50		100	100
Pork													
Rind, emulsion	38	34	27	60	1	0	6						
Dry Ingredients													
Rusk	5	9	14	0	16	0	36	30					27
Salt	.01	0	0	0	40	0	2	2.3	2	1.7	2	2	2
Soy protein concentrate	8	0	75	0	45	0							3.6
Moist Ingredients													
Water or ice	100	0	0	0	0	0	52	50	15	3	20	45	25
Fruit & Vegetables													
Olive	78	13	1	0	0	0						0.05	0.05
Calculated composition 2% shrink													
Moisture							*53.8	*57.3	48.5	47.8	48.9	56.4	*62.2
Fat							21.4	19.3	*36.6	*36.2	*33.5	18.6	24.1
Protein							10.2	10.0	11.3	13.9	15.1	12.3	12.0
Properties													
% Collagen (Max. 35)							24.4	22.5	24.1	*37.8	*41.9	27.3	*39.2
Bind Points (Min. 1.8)							2.2	2.4	*1.4	2.4	2.4	2.8	2.4
Color Points (Min. 2)							2.8	3.2	2.3	3.7	3.8	2.7	3.7

SAUSAGE, BEEF

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																		
Beef																		
Trim 70	55	30	15	39	20	31	38											
Pork																		
Backfat	5	93	1	95	0	0	26											
Rind emulsion	38	34	27	60	1	0	6											
Trim 80 (lean)	60	23	16	25	16	25	36											
Dry Ingredients																		
Rusk	5	9	14	0	16	0	10											
Salt	.01	0	0	0	40	0	2.5											
Soy protein concentrate	8	0	75	0	45	0	1											
Moist Ingredients																		
Water or ice	100	0	0	0	0	0	10											
Calculated composition 2% shrink																		
Moisture							43.7											
Fat							*36.9											
Protein							12.2											
Properties																		
% Collagen (Max. 35)							31.5											
Bind Points (Min. 1.8)							2.1											
Color Points (Min. 2)							2.5											

SAUSAGE, B.

- Curing Ingredients
- Na or K Nitrate
- Spices
- Cayenne
 - Ginger
 - Mace
 - Mustard seed, ground
 - Nutmeg
 - Pepper, white
 - Sage
 - Thyme

Processing Procedures

- A.
1. Grind
 2. Season
 3. Grind
 4. Cool, 32°F
 5. Sell fresh
- B.
1. Chill, meat, 32°F
 2. Grind, meat, 1-1/2"
 3. Mix
 4. Regrind, 1/8"
 5. Stuff
 6. Link
 7. Chill, 32°F

Cooking Forms

1. Hog casing
2. Sheep casing
3. A 1 lb. artificial ca

SAUSAGE, BEEF

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
Curing Ingredients										
Na or K Nitrate	0.1	0	0	2	2					
Spices										
Cayenne	8	17	12			0.5	0.5			
Ginger	9	4	8.5			1.2	1	1		
Mace	8	30	7			1.2	1			
Mustard seed, ground	6	25	31	2	2				2	2
Nutmeg	8	33	7			2.3	2			
Pepper, white	11	8.5	1.3	6	6	7	6	3	6	6
Sage	3	14	8.5	2				2	2	
Thyme	8	7	9					1		

Processing Procedures

Section 4 of 5

A.

1. Grind
2. Season
3. Grind
4. Cool, 32°F
5. Sell fresh

B.

1. Chill, meat, 32°F
2. Grind, meat, 1-1/2"
3. Mix
4. Re grind, 1/8"
5. Stuff
6. Link
7. Chill, 32°F

Cooking Forms

Section 5 of 5

1. Hog casing
2. Sheep casing
3. A 1 lb. artificial casing

SCRAPPLE

SCRAPPLE

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																	
Cheek meat	70	20	18	59	14	48	12	12									
Heart	70	13	17	27	6	40			12	12							
Plate	41	40	18	42	16	25						25					
Shank	71	7	21	48	28	46									12	12	
Tripe, fresh	82	10	9	100	0	0	26			26					26		
Pork																	
Head meat	65	16	17	70	7	16	62	62	62	62	25	62	62				
Skin	40	32	28	99	6	1					12.5						
Snout	45	40	14	80	2	1					37.5						
Tripe	74	15	10	100	0	0		26		26						26	
Other Meats or Mixtures or Undesignated																	
Cooking broth	99	0	1	0	0	5	90	90	90	90				90	90		
Dry Ingredients																	
Corn meal, white	12	4	9	0	16	0					20						
Corn meal, yellow	12	4	9	0	16	5					20						
MSG	0	0	0	0	0	0	0.25				0.25						
Non-fat dry milk	3	1	38	0	25	0					10						
Salt	.01	0	0	0	40	0	3.5	3.7	3.5	3.7	3.75	3.5	3.5				
Moist Ingredients																	
Water or ice	100	0	0	0	0	0					use						
Calculated composition 7% shrink																	
Moisture							*80.8	*79.6	*80.9	*79.6	29.8	*80.9	*79.8				
Fat							8.3	9.0	7.8	8.5	24.2	7.4	8.1				
Protein							8.8	8.9	8.8	8.9	17.4	9.1	9.2				
Properties																	
% Collagen (Max. 35)							*69.3	*70.2	*64.8	*65.7	*50.3	*66.7	*67.6				
Bind Points (Min. 1.8)							*0.6	*0.6	*0.5	*0.5	2.0	*0.8	*0.8				
Color Points (Min. 2)							*1.5	*1.5	*1.4	*1.4	*1.4	*1.6	*1.6				

Meat block
Pork
Bones
Cheek meat
Head meat
Liver
Skin
Snout
Tongue
Trim 15 (fat)
Other Meats or Mix or Undesignated
Bone
Cooking broth
Dry Ingredients
Buck Wheat flour
Corn meal, yellow
Salt
Moist Ingredients
Water or ice
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max)
Bind Points (Min)
Color Points (Min)

I W

SCRAPPLE

1 of 5

Average Values

Section 2 of 5

Formulations			
E	F	G	
25	12	12	
	26		
25	62	62	
12.5			
37.5			26
	90	90	
20			
20			
0.25			
0			
7	5	3.5	3.5
1.6	29.8	*80.9	*79.8
5	24.2	7.4	8.1
9	17.4	9.1	9.2
5.7	*50.3	*66.7	*67.6
1.5	2.0	*0.8	*0.8
4	*1.4	*1.6	*1.6

	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														
Bones	10	30	18	0	0	0	use							
Cheek meat	67	15	17	72	9	29		34						
Head meat	65	16	17	70	7	16			use	100	67			
Liver	73	7	19	24	2	49	use					16		
Skin	40	32	28	99	6	1	use						17	
Snout	45	40	14	80	2	1		66	use					
Tongue	63	19	17	66	8	36	use							
Trim 15 (fat)	11	85	3	60	3	1	use							
Other Meats or Mixtures or Undesignated														
Bone	12	30	18	—	—	—	use							
Cooking broth	99	0	1	0	0	5						33		
Dry Ingredients														
Buck Wheat flour	12	2	12	0	18	2					9			
Corn meal, yellow	12	4	9	0	16	5	use	50	use	30	33			
Salt	.01	0	0	0	40	0	use	3	use	2.5	2			
Moist Ingredients														
Water or ice	100	0	0	0	0	0		use	use	200				
Calculated composition 7% shrink														
Moisture								33.6		*77.4	55.6			
Fat								23.5		5.5	11.9			
Protein								13.7		6.5	14.4			
Properties														
% Collagen (Max. 35)								*59.2		*57.3	*59.6			
Bind Points (Min. 1.8)								*1.0		*0.6	*1.0			
Color Points (Min. 2)								*1.4		*0.9	2.3			

I Water or ice is not used in the calculation of I

SCRAPPLE

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	0.15								
Spices												
Celery seed	6	25	18	0.6								
Mace	8	30	7		1.5	1.2	1.2					
Marjoram	4	7	11	0.6				8				
Nutmeg	8	33	7		1.2	1.2						
Onion chip, toasted	2	1	9	10								
Pepper black	11	8.5	12	5					use			
Pepper red	8	17	12				0.75					
Pepper white	11	8.5	13		8	7	10	12.5			7	7
Sage	3	14	8.5	1	5	4	2.75		use		4	

SCRAPPLE

Processing Procedures

- A.
1. Clean, hog head
 2. Cook, in water, till
 3. Strain, broth
 4. Remove, bones
 5. Mash, meat
 6. Add, salt, pepper ar
 7. Boil
 8. Add, corn meal unt
 9. Place in mold
 10. Cool, slice, fry unt
- B.
1. Cook, meat in nets,
 2. Grind, meat
 3. Skim, broth
 4. Add meat to portior
 5. Add corn meal and
 6. Mix, meat and paste
 7. Cook, 3 hours, stiri
 8. Stuff
 9. Cool
- C.
1. Cook, head in wate:
 2. Bone and chop
 3. Mix meat with 15 g.
 4. Mix
 5. Boil
 6. Add flour and meal
 7. Cook
 8. Place in pans
 9. Cool
 10. Slice and fry
- D.
1. Boil in water
 2. Remove, bones
 3. Chop
 4. Strain, liquor, thicke
 5. Boil
 6. Mix
 7. Boil
 8. Cool
 9. Serve cold or fry

Cooking Form

1. Pans

SCRAPPLE

Section 4 of 5

Processing Procedures

- A.
1. Clean, hog head
 2. Cook, in water, till meat separates from bone
 3. Strain, broth
 4. Remove, bones
 5. Mash, meat
 6. Add, salt, pepper and sage to taste
 7. Boil
 8. Add, corn meal until thick
 9. Place in mold
 10. Cool, slice, fry until brown

- B.
1. Cook, meat in nets, 160°F, till tender
 2. Grind, meat
 3. Skim, broth
 4. Add meat to portion of broth
 5. Add corn meal and milk in same broth
 6. Mix, meat and paste
 7. Cook, 3 hours, stirring
 8. Stuff
 9. Cool

- C.
1. Cook, head in water
 2. Bone and chop
 3. Mix meat with 15 gallons of broth
 4. Mix
 5. Boil
 6. Add flour and meal
 7. Cook
 8. Place in pans
 9. Cool
 10. Slice and fry

- D.
1. Boil in water
 2. Remove, bones
 3. Chop
 4. Strain, liquor, thicken with corn meal
 5. Boil
 6. Mix
 7. Boil
 8. Cool
 9. Serve cold or fry

Cooking Form

Section 5 of 5

1. Pans

	8
7	7
4	

SHOULDER, CURED

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															
Shoulder	58	27	14	25	18	15	100								
Dry Ingredients															
Salt	.01	0	0	0	40	0	8.5								
Sugar (sucrose)	.06	0	0	0	10	0	1.5								
Moist Ingredients															
Water or ice	100	0	0	0	0	0	46								
Calculated composition 4% shrink															
% Pump							10								
Moisture							*65.3								
Fat							18.0								
Protein							9.4								
Properties															
% Collagen (Max. 35)							25.0								
Bind Points (Min. 1.8)							*1.7								
Color Points (Min. 2)							*1.4								

SHOULDER, C

Curing Ingredients

Na or K Nitrite

Processing Procedures

- A.
1. Mix, dry ingredients i
 2. Chill, shoulder, 38°F
 3. Pump, 10%
 4. Place in vat, cover wi
 5. Cure, 38°F, 6 days
 6. Shower
 7. Stockinette
 8. Smoke
 9. Cook to 142°F interna
 10. Fully cooked, 155°F-i

- B.
1. Mix dry ingredients in
 2. Chill shoulder, 38°F
 3. Pump, 10%
 4. Rub 5 lbs of dry ingre
 5. Stack
 6. Cure, 38°F, 6 days
 7. Shower
 8. Stockinette
 9. Smoke
 10. Cook to internal tempe
 11. Fully cook, 155°F

Cooking Forms

1. Stockinette
2. Hang

SPICED LUNCHEON

SPICED LUNC

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														
Cow F.C.	68	14	18	21	24	39	20							
Plate	41	40	18	42	16	25		20						
Trim 90 (lean)	71	11	18	28	27	43		30						
Pork														
Butt	57	29	13	27	16	15			100					
Ham, trim	70	9	19	27	17	20				100				
Heart	73	10	15	27	6	32		25						
Jowl, skinned	24	71	5	43	5	2		10						
Trim 80 (lean)	60	23	16	25	16	25	80				100			
Trim 50	36	52	10	34	12	9						100		
Trim Reg	34	58	8	36	10	8		15						
Other Meats or Mixtures or Undesignated														
Salami meat	58	28	12	39	20	31							100	
Dry Ingredients														
Corn syrup solids	3.5	0	0	0	5	0		5						
Dextrose	.06	0	0	0	10	0	1		0.7	0.7	0.7			
MSG	0	0	0	0	0	0	0.1			0.1				
Non-fat dry milk	3	1	38	0	25	0		5						
Salt	.01	0	0	0	40	0	2.7	3	3	3	3	3.5	3	
Soy protein concentrate	8	0	75	0	45	0		15						
Sugar, (sucrose)	.06	0	0	0	10	0						1	0.5	
Moist Ingredients														
Corn syrup	20	0	0	0	5	0	2							
Water or ice	100	0	0	0	0	0	3	25	15	10	15	3		
Calculated composition 5% shrink														
Moisture							58.0	50.9	*58.6	68.7	61.2	32.9	53.7	
Fat							19.7	20.4	25.7	8.3	20.4	*50.9	28.5	
Protein							16.3	18.9	11.5	17.6	14.2	9.8	12.2	
Properties														
% Collagen (Max. 35)							23.8	17.0	27.1	27.0	24.9	34.0	*39.0	
Bind Points (Min. 1.8)							3.1	5.5	1.8	3.0	2.3	*1.2	2.4	
Color Points (Min. 2)							4.9	3.1	*1.7	3.5	3.5	*0.8	3.8	

Curing Ingredients	
Na or K Nitrite	
Na or K Nitrate	
Na Erythorbate	
Spices	
Cardamon	
Celery seed, ground	
Cinnamon	
Garlic, Powder	
Ginger	
Mace	
Mustard seed, ground	
Nutmeg	
Pepper, white	

Processing Procedures

- A.
1. Grind
 2. Cure, 38°F, 5 days
 3. Chop, add ice
 4. Stuff
 5. Cook to 155°F intern.
 6. Dry
- B.
1. Grind, 3/16"
 2. Chop
 3. Mix
 4. Stuff
 5. Cook to 155°F intern.
 6. Chill, 40°F
 7. Chill to 28°F for slicing

Cooking Form

1. Mold

SPICED LUNCHEON

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
				Curing Ingredients			
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25	
Na or K Nitrate	0.1	0	0	0.5			3
Na Erythorbate	0.1	0	0		0.87	0.87	
Spices							
Cardamon	8	3.5	9		1		
Celery seed, ground	6	25	18		1		
Cinnamon	10	3	4	2			
Garlic, Powder	6	1	17		0.5		
Ginger	9	4	8.5			0.25	
Mace	8	30	7				1
Mustard seed, ground	6	24	30				1
Nutmeg	8	33	7			0.25	
Pepper, white	11	8.5	1.3	8	6	2	4

Processing Procedures

Section 3 of 4

A.

1. Grind
2. Cure, 38°F, 5 days
3. Chop, add ice
4. Stuff
5. Cook to 155°F internal temperature
6. Dry

B.

1. Grind, 3/16"
2. Chop
3. Mix
4. Stuff
5. Cook to 155°F internal temperature
6. Chill, 40°F
7. Chill to 28°F for slicing

Cooking Form

Section 4 of 4

1. Mold

STEW

ST

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			
Meat block													
Beef													
Trim 90 (lean)	71	11	18	28	27	43	100	100					
Trim 85	66	15	18	28	26	41			100				
Other Meats or Mixtures or Undesignated													
Lamb, side, deboned	66	15	18	25	25	25					100		
Dry Ingredients													
Cereal flour	12	1	10	0	18	0	6	6			2.5		
MSG	0	0	0	0	0	0	0.06						
Rice	12	1	7	0	40	0			7				
Rice flour	3	0	5	0	40	0			15				
Salt	.01	0	0	0	40	0	1.7	1.7	2		1.5		
Moist Ingredients													
Oil	0	100	0	0	0	0	6	6			4		
Water or ice	100	0	0	0	0	0	110	110	200		50		
Worcestershire sauce	62	1	6	0	0	0	90		0.4				
Fruit & Vegetables													
Carrot	88	0	1	0	0	15	18	18		75			
Celery, fresh ground	94	0	1	0	0	0	25						
Onion	89	0	1	0	0	0		3	12.5				
Pea	78	0	6	0	0	0	20				20		
Potato, fresh	80	0	2	0	0	0	60	80	75		90		
Tomato juice	94	0	1	0	0	40			75				
Tomato puree	87	0	2	0	0	70					5		
Turnip	90	0	3	0	0	0					25		
Calculated composition 5% shrink													
Moisture							*81.1	*80.4	*83.8		*76.2		
Fat							5.2	5.5	2.8		6.7		
Protein							6.5	6.6	4.2		7.8		
Properties													
% Collagen (Max. 35)							23.5	24.7	22.5		20.4		
Bind Points (Min. 1.8)							*1.5	*1.6	*1.0		*1.6		
Color Points (Min. 2)							2.4	2.5	*1.5		*1.6		

S

Pr
A.

C.

