

# STRASSBURGER

S

## 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
<b>Meat block</b>									
Beef									
Trim 90 (lean)	71	11	18	28	27	43	10	10	
Veal									
Lean	69	10	19	27	26	30			10
<b>Pork</b>									
Backfat	5	93	1	95	0	0	5		
Jowl, skinned	24	71	5	43	5	2	35	40	40
Liver	73	7	19	24	2	49	50	50	50
<b>Dry Ingredients</b>									
Dextrose	.06	0	0	0	10	0	1	1	1
Mustard, heat treated	6	25	31	0	16	5	1	1	1
Non-fat dry milk	3	1	38	0	25	0	2	2	2
Pistachio nut	5	54	19	0	0	0	2	2	2
Salt	.01	0	0	0	40	0	2.6	2.6	2.6
<b>Fruit &amp; Vegetables</b>									
Onion	89	0	1	0	0	0			1.5
<b>Calculated composition 6% shrink</b>									
Moisture							45.0	51.8	46.3
Fat							*34.7	*33.6	*33.1
Protein							14.3	14.4	14.4
<b>Properties</b>									
% Collagen (Max. 35)							24.6	24.8	24.5
Bind Points (Min. 1.8)							*1.0	*1.0	*1.0
Color Points (Min. 2)							5.4	5.4	5.1

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A.

C.

# STRASSBURGER

## 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				
				Curing Ingredients					
Na or K Nitrite	0.1	0	0	0.25	0.25				
Na Erythorbate	0.1	0	0	0.87	0.87				
Spices									
Allspice	8.5	8.7	6	1	1				
Cloves	7	22	6	1	1				
Ginger	9	4	8.5	2	2				
Marjoram	4	7	11	2	2				
Nutmeg	8	33	7	2	2				
Onion powder	5	1	10	3					
Pepper, red	8	17	12	32	32				
Pepper, white	11	8.5	1.3	8	8				

## Processing Procedure

Section 3 of 4

- A.
1. Chop liver, till it bubbles
  2. Add, spice and pork
  3. Chop to 50°F
  4. Add, milk
  5. Chop to 60°F
  6. Mix, diced fat, pistachio, red pepper
  7. Stuff, loosely
  8. Cook in steam to internal temperature of 150°F
  9. Chill, ice water, to internal temperature 40°F

## Cooking Form

Section 4 of 4

1. Sewed hog bung

# SUMMER SAUSAGE

Average Values

Section 1 of 8

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
<b>Meat block</b>														
<b>Beef</b>														
Cheek meat	70	20	18	59	14	48	25							
Chuck	66	16	18	30	24	38		60	60	10				
Flank	43	42	13	24	12	20					30			
Heart	70	13	17	27	6	40						25	20	
Trim 90 (lean)	71	11	18	28	27	43	30					30	20	
Trim 75	58	25	16	38	22	34					70			
Trim 70	55	30	15	39	20	31				50				
Tripe, fresh	82	10	9	100	0	0	20							
<b>Pork</b>														
Backfat	5	93	1	95	0	0						20		
Heart	73	10	15	27	6	32				20		25		
Stomach	71	13	15	62	1	0								35
Trim 50	36	52	10	34	12	9	25							
Trim Reg	34	58	8	36	10	8		40	40	20				25
<b>Dry Ingredients</b>														
Corn syrup solids	3.5	0	0	0	5	0	1					1	1	
MSG	0	0	0	0	0	0		0.25		0.3				
Salt	.01	0	0	0	40	0	3	3	3	3	2.6	3	3	
Starter culture	0	0	0	0	0	0								
Sugar (sucrose)	.06	0	0	0	10	0		0.5	0.5	0.5	1			
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0					15			
<b>Calculated composition 15% shrink</b>														
Moisture							55.0	42.7	42.8	42.3	50.3	48.1	52.0	
Fat							26.4	*37.2	*37.3	*34.2	29.9	*31.3	26.9	
Protein							16.1	15.9	15.9	15.8	15.0	15.4	16.1	
<b>Properties</b>														
% Collagen (Max. 35)							*47.9	31.3	31.4	34.8	34.4	28.4	*41.5	
Bind Points (Min. 1.8)							2.7	3.3	3.3	2.6	3.1	2.2	3.6	
Color Points (Min. 2)							5.3	4.9	4.9	4.6	4.6	5.9	3.5	

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Meat bloc  
Beef  
Trim 9  
Trim 8  
Trim 8  
Trim 7  
Trim 5  
Pork  
Check  
Trim 8  
Trim 5  
Trim R  
Trim 1  
Other Me  
or Unde  
Elk  
Venison  
Dry Ingre  
Dextros  
MSG  
Non-fat  
Salt  
Starter c  
Sugar (s  
Moist Ing  
Water o  
Fruit & V  
Garlic, f  
Onion  
Calculated c  
Moisture  
Fat  
Protein  
Properties  
% Colla  
Bind Poi  
Color Pe

# SUMMER SAUSAGE

of 8

Average Values

Section 2 of 8

Formulations		
E	F	G
30		
	25	20
	30	20
70		
	20	
	25	
		35
		25
	1	1
2.6	3	3
15		
50.3	48.1	52.0
29.9	*31.3	26.9
15.0	15.4	16.1
34.4	28.4	*41.5
3.1	2.2	3.6
4.6	5.9	3.5

	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	I	J	K	L	M	N	
<b>Meat block</b>														
<b>Beef</b>														
Trim 90 (lean)	71	11	18	28	27	43	35	20						
Trim 85	66	15	18	28	26	41			60					
Trim 80	63	20	17	30	24	39				60				
Trim 75	58	25	16	38	22	34					70			
Trim 50	38	50	11	42	12	19						30	30	
<b>Pork</b>														
Check meat	67	15	17	72	9	29	35							
Trim 80 (lean)	60	23	16	25	16	25	10	60						
Trim 50	36	52	10	34	12	9				40				
Trim Reg	34	58	8	36	10	8	20		40		30			
Trim 15 (fat)	11	85	3	60	3	1		20						
<b>Other Meats or Mixtures or Undesignated</b>														
Elk	71	8	21	20	30	48						70		
Venison	71	8	21	20	30	48								70
<b>Dry Ingredients</b>														
Dextrose	.06	0	0	0	10	0	1		0.75	1				
MSG	0	0	0	0	0	0					0.25			0.3
Non-fat dry milk	3	1	38	0	25	0	4.5				3.5	3.5	3.5	
Salt	.01	0	0	0	40	0	2.7	2.7	3	3	2.6	3.1	3.1	
Starter culture	0	0	0	0	0	0			use	use				
Sugar (sucrose)	.06	0	0	0	10	0		0.4		0.5	1	1	1	
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0	6				20	15	15	
<b>Fruit &amp; Vegetables</b>														
Garlic, fresh	61	0	6	0	0	0	0.06							
Onion	89	0	1	0	0	0					1		1	
<b>Calculated composition 15% shrink</b>														
Moisture							51.61	42.1	42.7	41.1	48.2	41.6	55.5	
Fat							23.7	*37.7	*36.5	*36.9	*32.0	19.8	19.6	
Protein							17.7	15.7	15.9	15.9	13.7	18.5	18.4	
<b>Properties</b>														
% Collagen (Max. 35)							*40.9	27.4	29.8	31.3	34.3	22.4	22.3	
Bind Points (Min. 1.8)							3.2	2.9	3.5	3.3	3.0	4.9	4.9	
Color Points (Min. 2)							5.1	4.5	5.5	4.9	3.7	7.4	7.3	

# SUMMER SAUSAGE

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## Average Values

Section 3 of 8

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							O	P						
Meat block														
Pork														
Trim Reg	34	58	8	36	10	8	20	20						
Other Meats or Mixtures or Undesignated														
Elk	71	8	21	20	30	48	80							
Venison	71	8	21	20	30	48		80						
Dry Ingredients														
Salt	.01	0	0	0	40	0	3.25	3.25						
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.5						
Calculated composition 15% shrink														
Moisture							55.5	54.5						
Fat							20.4	20.4						
Protein							20.9	20.9						
Properties														
% Collagen (Max. 35)							21.9	21.4						
Bind Points (Min. 1.8)							5.9	5.9						
Color Points (Min. 2)							9.3	9.3						

Curing Ingredients
Na or K Nitrite
Na or K Nitrate
Spices
Allspice
Coriander
Garlic Powder
Ginger
Mustard seed, grou
Nutmeg
Pepper black
Pepper white
Vinegar, 90 gr.



# SUMMER SAUSAGE

## Average Values

Section 5 of 8

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat					
				9	10	11	12	13	14
<b>Curing Ingredients</b>									
Na or K Nitrite	0.1	0	0	0.2	0.2	0.2	0.15	0.15	0.12
Na or K Nitrate	0.1	0	0				2.5	2.5	
Na Erythorbate	0.1	0	0	0.87	0.87	0.87	0.87	0.87	0.87
<b>Spices</b>									
Allspice	8.5	8.7	6						0.75
Coriander	5	18	15				1	0.5	2
Garlic Powder	6	1	17				0.2		
Ginger	9	4	8.5				1	0.5	
Liquid smoke	80	0	0	5	5	5			
Mustard seed, ground	6	24	30	12	5	1	1	1	3
Nutmeg	8	33	7		2		1	1	
Pepper black	11	8.5	12		5		5	0.5	4
Pepper, white	11	8.5	1.3	6		5			

## Processing Procedures

Section 6 of 8

- A.
1. Grind, 1/8"
  2. Mix, add starter culture
  3. Stuff
  4. Ferment, 100°F, 90% RH, to pH 4.8
  5. Smoke, 150°F
  6. Cook to internal temperature of 140°F
  7. Cool, room temperature
  8. Chill, 36°F
- B.
1. Grind
  2. Cure, 38°F, 72 hours
  3. Cold, heavy smoke, 8 hours
  4. Cook to internal temperature of 150°F
- C.
1. Chill, meat, 38°F
  2. Grind, 3/16"
  3. Mix
  4. Cure, 38°F, 2 days
  5. Stuff
  6. Dry, 5 hours, 70°F

# SUMMER S

## Processing Procedure

C. (cont)

7. Cook to intern
8. Shower to 12C
9. Cool, Room to
10. Chill, 38°F, 18

D.

1. Grind
2. Ferment, 38°F
3. Cool (110°F) h
4. Cook slowly to

E.

1. Grind
2. Mix
3. Stuff
4. Hang, 40°F, 18
5. Slow smoke
6. Cook to interna

F.

1. Grind, 1/4"
2. Mix
3. Cure, 18 hours,
4. Grind, 1/8"
5. Stuff
6. Smoke
7. Cook to internal
8. Water cool to in
9. Chill, 38°F

G.

1. Chill, meat to 32
2. Grind, fat produ
3. Grind, lean prod
4. Mix
5. Cure, 36°F, 2 da
6. Re grind, 1/8", m
7. Stuff
8. Green room, 45°
9. Smoke
10. Cook to internal t
11. Cold shower to l
12. Dry
13. Chill, 45°F

## Cooking Forms

1. Use 2 1/2-3" beef
2. Fibrous casing
3. A 2-1/2-3" cellulc

# SUMMER SAUSAGE

Section 7 of 8

## Processing Procedures

C. (cont)

7. Cook to internal temperature of 145°F
8. Shower to 120°F
9. Cool, Room temperature, 2 hours
10. Chill, 38°F, 18 hours

D.

1. Grind
2. Ferment, 38°F, 72 hours and use starter culture
3. Cool (110°F) heavy smoke
4. Cook slowly to internal temperature of 150°F

B.

1. Grind
2. Mix
3. Stuff
4. Hang, 40°F, 18 hours
5. Slow smoke
6. Cook to internal temperature of 150°F

F.

1. Grind, 1/4"
2. Mix
3. Cure, 18 hours, 38°F
4. Grind, 1/8"
5. Stuff
6. Smoke
7. Cook to internal temperature of 138°F
8. Water cool to internal temperature of 90°F
9. Chill, 38°F

G.

1. Chill, meat to 32°F
2. Grind, fat product, 1"
3. Grind, lean product, 3/16"
4. Mix
5. Cure, 36°F, 2 days
6. Re grind, 1/8", mix
7. Stuff
8. Green room, 45°F, 24 hrs
9. Smoke
10. Cook to internal temperature of 152°F
11. Cold shower to 110°F internal temperature
12. Dry
13. Chill, 45°F

## Cooking Forms

1. Use 2 1/2-3" beef middles
2. Fibrous casing
3. A 2-1/2-3" cellulose casing

Section 8 of 8



# SWEET, SOUR LOAF (Heidelberg)

# SWEET, SOUR

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>Pork</b>													
Check meat	67	15	17	72	9	29	40						
Heart	73	10	15	27	6	32	16						
Lips	71	14	15	90	1	1	24						
Snout	45	40	14	80	2	1	20						
<b>Dry Ingredients</b>													
Gelatin	13	0	85	0	20	0	3.2						
Salt	.01	0	0	0	40	0	3						
Sugar (sucrose)	.06	0	0	0	10	0	5.5						
<b>Moist Ingredients</b>													
Water or ice	100	0	0	0	0	0	8						
<b>Fruit &amp; Vegetables</b>													
Pepper, green	93	0	1	0	0	0	0.25						
Pimiento	92	1	1	0	0	0	60	1					
<b>Calculated composition 7% shrink</b>													
Moisture							58.3						
Fat							16.9						
Protein							16.3						
<b>Properties</b>													
% Collagen (Max. 35)							60.1						
Bind Points (Min. 1.8)							*1.2						
Color Points (Min. 2)							2.5						

Spices
Cloves
Vinegar

### Processing Procedure

A.

1. Cook, meat in nets
2. Cut, in strips
3. Grind, hearts
4. Boil, gelatin
5. Add, cooked meat
6. Add, vegetables
7. Retain
8. Chill

### Cooking Form

1. Pan

# SWEET, SOUR LOAF (Heidelberg)

## 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												
Cloves	7	22	6	2								
Vinegar	94	0	0	11.5								

## Processing Procedure

Section 3 of 4

A.

1. Cook, meat in nets
2. Cut, in strips
3. Grind, hearts
4. Boil, gelatin
5. Add, cooked meat
6. Add, vegetables
7. Retain
8. Chill

## Cooking Form

Section 4 of 4

1. Pan

# TAMALES

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
<b>Meat block</b>									
<b>Beef</b>									
Fat	5	94	1	95	0	0	25		
Trim 70	55	30	15	39	20	31	38		
Trim 65	50	35	14	39	18	28		50	50
<b>Pork</b>									
Trim 50	36	52	10	34	12	9	37		
Trim Reg	34	58	8	36	10	8		50	50
<b>Dry Ingredients</b>									
Cereal flour	12	1	10	0	18	0	10	8	
Dextrose	.06	0	0	0	10	0	0.5		
Non-fat dry milk	3	1	38	0	25	0			8
Salt	.01	0	0	0	40	0	2.5	2.2	2.2
<b>Moist Ingredients</b>									
Water or ice	100	0	0	0	0	0		12	12
<b>Fruit &amp; Vegetables</b>									
Garlic, fresh	61	0	6	0	0	0	0.25		
Onion	89	0	1	0	0	0	6		
Tomato puree	87	0	2	0	0	70	8	16	16
<b>Calculated composition 15% shrink</b>									
Moisture							29.0	40.98	40.4
Fat							*50.1	*39.7	*39.7
Protein							10.1	10.3	12.2
<b>Properties</b>									
% Collagen (Max. 35)							34.0	34.5	29.1
Bind Points (Min. 1.8)							*1.6	*1.5	2.1
Color Points (Min. 2)							2.0	2.1	2.1

# TAMALES

Spices
Celery seed, ground
Chili pepper
Coriander
Cumin seed
Oregano
Paprika
Pepper, black
Pepper, red

## Processing Procedures

- A.
- Meal mixture
    - 50 pounds
    - 22 gallons
    - 7 pounds
    - 3 pounds
  - Bring water to a
  - Add, meal mix
  - Add, fat
  - Cook, 1 hour
- B.
- Meal mixture
    - 50 pounds
    - 28 gallons
    - 5 pounds
    - 3 pounds
  - Bring water to a
  - Add, meal mix
  - Add, fat
  - Cook, 1 hr

# TAMALES

## Average Values

Section 2 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								
<b>Spices</b>													
Celery seed, ground	6	25	18	2									
Chili pepper	8	17	12	40	40								
Coriander	5	18	15	5									
Cumin seed	8	22	18	6	6								
Oregano	7	10	11	3	2								
Paprika	10	13	15	16	4								
Pepper black	11	8.5	12		2								
Pepper, red	8	17	12		1								

## Processing Procedures

Section 3 of 5

A.

### 1. Meal mixture

50 pounds corn meal  
 22 gallons water  
 7 pounds pork fat  
 3 pounds salt

2. Bring water to a boil
3. Add, meal mix
4. Add, fat
5. Cook, 1 hour

B.

### 1. Meal mixture

50 pounds corn meal  
 28 gallons water  
 5 pounds red fat from chili broth  
 3 pounds salt

2. Bring water to a boil
3. Add, meal mix
4. Add, fat
5. Cook, 1 hr

# TAMALES

Section 4 of 5

# TEEWURST

## Processing Procedures

C.

1. Meal mixture

43 pounds corn meal  
7 pounds flour  
5 pounds red fat from chili broth  
28 gallon water  
3 pounds salt

2. Bring water to a boil

3. Add, meal mix

4. Add, fat

5. Cook, 1 hour

D.

1. Meal mixture

40 pounds corn meal  
8 pounds NFDM  
5 pounds red fat from chili broth  
30 gallon water  
2.5 pounds salt

2. Bring water to a boil

3. Add, meal

4. Add, fat

5. Cook, 1 hour

E.

1. Melt fat with onion and garlic

2. Grind, meat

3. Cook

4. Mix

5. Cook with water

F.

1. Assembly

parchment paper  
layer of mush  
layer of meat  
roll up and tie ends  
steam for 2 hours

## Cooking Form

1. Form

## Meat block

Beef

Cow F.C.

Pork

Backfat

Trim 80 (lean)

Dry Ingredients

Corn syrup solids

Salt

Moist Ingredients

Rum

Calculated composition

Moisture

Fat

Protein

Properties

% Collagen (Max. 3

Bind Points (Min. 1

Color Points (Min. 2

Section 5 of 5

# TEEWURST

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													
Cow F.C.	68	14	18	21	24	39	60	20					
Pork													
Backfat	5	93	1	95	0	0	40	30	40				
Trim 80 (lean)	60	23	16	25	16	25		50	60				
Dry Ingredients													
Corn syrup solids	3.5	0	0	0	5	0	1	1	1				
Salt	.01	0	0	0	40	0	2.5	2.5	2.5				
Moist Ingredients													
Rum	57	0	0	0	0	0	0.4	0.4	0.4				
Calculated composition 10% shrink													
Moisture							34.9	37.4	29.8				
Fat							*48.8	*45.1	*54.5				
Protein							11.9	12.7	10.7				
Properties													
% Collagen (Max. 35)							23.8	25.6	27.8				
Bind Points (Min. 1.8)							2.8	2.3	*1.6				
Color Points (Min. 2)							4.5	3.6	2.6				

# TEEWURST

## 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				
<b>Curing Ingredients</b>									
Na or K Nitrite	0.1	0	0	0.25	0.1				
Na or K Nitrate	0.1	0	0	1	2.5				
Na Erythorbate	0.1	0	0	0.87	0.87				
<b>Spices</b>									
Allspice	8.5	8.7	6	0.8	0.8				
Cardamon	8	3.5	9	0.4	0.4				
Paprika	10	13	15	1	1				
Pepper, white	11	8.5	1.3	3.6	3.6				

## Processing Procedures

Section 3 of 4

A.

1. Bone and defat meat
2. Chill, 32°F
3. Grind, pork, 1/2"
4. Grind, beef, 1/8"
5. Mix
6. Cure, 34°F, 24 hours
7. Re grind, 1/8"
8. Stuff
9. Shower
10. Green room, 70°F, 75% RH, 3 days
11. Smoke, 70°F, 48 Hours
12. Chill

B.

1. Bone and defat meat
2. Chill, 32°F
3. Grind, pork, 1/2"
4. Grind, beef, 1/8"
5. Mix
6. Cure, 34°F, 24 hours
7. Re grind, 1/8"
8. Stuff
9. Smoke, 8 hours
10. Chill

## Cooking Forms

Section 4 of 4

1. Beef rounds
2. Wide hog casings

# THURINGER

- Meat block
- Beef
- Bull F.C.
- Cheek meat
- Chuck
- Cow F.C.
- Heart
- Navels
- Plate
- Pork
- Backfat
- Trim 80 (lean)
- Trim Reg
- Dry Ingredients
- Dextrose
- MSG
- Non-fat dry milk
- Salt
- Starter culture
- Sugar (sucrose)
- Moist Ingredients
- Water or ice
- Fruit & Vegetables
- Garlic, fresh
- Calculated composition
- Moisture
- Fat
- Protein
- Properties
- % Collagen (Max. 35)
- Bind Points (Min. 1.8)
- Color Points (Min. 2)

# THURINGER

Average Values

Section 1 of 12

	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>															
Bull F.C.	70	10	20	20	30	47	30								
Cheek meat	70	20	18	59	14	48		20							
Chuck	66	16	18	30	24	38	30		60	60	60	60	45		
Cow F.C.	68	14	18	21	24	39		40							
Heart	70	13	17	27	6	40		20							
Navels	40	50	10	42	14	21							55		
Plate	41	40	18	42	16	25			20						
<b>Pork</b>															
Backfat	5	93	1	95	0	0		20							
Trim 80 (lean)	60	23	16	25	16	25				20					
Trim Reg	34	58	8	36	10	8	40		20	20	40	40			
<b>Dry Ingredients</b>															
Dextrose	.06	0	0	0	10	0	1.5	0.75	0.7	0.2	1		0.4		
MSG	0	0	0	0	0	0		0.25			0.25				
Non-fat dry milk	3	1	38	0	25	0					4				
Salt	.01	0	0	0	40	0	3.5	3	2.5	3	3	3	2		
Starter culture	0	0	0	0	0	0	use	use							
Sugar (sucrose)	.06	0	0	0	10	0				0.2	0.5	1.5			
<b>Moist Ingredients</b>															
Water or ice	100	0	0	0	0	0		5					6		
<b>Fruit &amp; Vegetables</b>															
Garlic, fresh	61	0	6	0	0	0	0.03						0.06		
<b>Calculated composition 15% shrink</b>															
Moisture							43.3	48.4	44.6	48.8	40.0	45.4	41.7		
Fat							*34.7	*33.2	*33.3	29.4	*35.5	*34.9	*39.8		
Protein							16.4	15.5	18.2	17.7	16.8	14.9	15.6		
<b>Properties</b>															
% Collagen (Max. 35)							27.1	32.9	33.1	29.7	28.3	31.4	34.9		
Bind Points (Min. 1.8)							3.8	2.6	3.8	3.7	3.6	3.1	3.1		
Color Points (Min. 2)							5.7	6.4	5.9	5.7	4.7	4.6	4.9		



Average Values

Section 2 of 12

	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	
<b>Meat block</b>														
<b>Beef</b>														
Chuck	66	16	18	30	24	38	35							
Cow F.C.	68	14	18	21	24	39		80	70					
Flank	43	42	13	24	12	20			30	30				
Heart	70	13	17	27	6	40					15			
Trim 90 (lean)	71	11	18	28	27	43						30	25	
Trim 80	63	20	17	30	24	39					75			
Trim 75	58	25	16	38	22	34				70				
<b>Pork</b>														
Backfat	5	93	1	95	0	0		20			10			
Shoulder	58	27	14	25	18	15	35							
Trim 80 (lean)	60	23	16	25	16	25	30					50	60	
Trim Reg	34	58	8	36	10	8						20	15	
<b>Dry Ingredients</b>														
Corn syrup solids	3.5	0	0	0	5	0						1	1	
Dextrose	.06	0	0	0	10	0	0.4	0.75	0.75		1.5			
Salt	.01	0	0	0	40	0	3.5	3	3	2.6	3.5	2.6	2.6	
Starter culture	0	0	0	0	0	0		use	use		use			
Sugar (sucrose)	.06	0	0	0	10	0	0.4			1				
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0		5	5	15		5	5	
<b>Calculated composition 15% shrink</b>														
Moisture							56.1	47.7	53.2	50.3	47.6	50.7	51.6	
Fat							24.8	*32.2	24.2	29.9	29.4	28.6	27.4	
Protein							18.0	15.8	17.8	14.9	17.3	16.2	16.6	
<b>Properties</b>														
% Collagen (Max. 35)							27.0	22.0	21.8	34.6	29.8	27.3	26.7	
Bind Points (Min. 1.8)							3.6	3.7	3.8	2.9	3.6	3.1	3.1	
Color Points (Min. 2)							4.9	6.1	6.2	4.6	6.7	4.8	4.8	

<b>Meat block</b>
Beef
Trim 90 (lean)
Trim 80
Trim 75
Trim 65
Trim 50
Trim 40
Pork
Backfat
Check meat
Heart
Trim 80 (lean)
Trim Reg
Other Meats or Mixtures or Undesignated
Elk
Venison
Dry Ingredients
Corn syrup solids
Dextrose
Salt
Starter culture
Sugar (sucrose)
Moist Ingredients
Water or ice
Fruit & Vegetables
Garlic, fresh
Calculated composition 15%
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

# THURINGER

## Average Values

## Section 3 of 12

		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>Beef</b>														
	Trim 90 (lean)	71	11	18	28	27	43	20						
	Trim 80	63	20	17	30	24	39		75					
	Trim 75	58	25	16	38	22	34			60				
	Trim 65	50	35	14	39	18	28				60			
25	Trim 50	38	50	11	42	12	19					40	40	
	Trim 40	27	65	7	36	8	14							30
<b>Pork</b>														
	Backfat	5	93	1	95	0	0		10					
	Cheek meat	67	15	17	72	9	29			15				
	Heart	73	10	15	27	6	32		15					
60	Trim 80 (lean)	60	23	16	25	16	25	40			40			
15	Trim Reg	34	58	8	36	10	8	40		25				
<b>Other Meats or Mixtures or Undesignated</b>														
	Elk	71	8	21	20	30	48					60		70
	Venison	71	8	21	20	30	48						60	
<b>Dry Ingredients</b>														
	Corn syrup solids	3.5	0	0	0	5	0	1						
	Dextrose	.06	0	0	0	10	0		1		1			
	Salt	.01	0	0	0	40	0	2.6	2	2.5	2	2.6	2.6	3
	Starter culture	0	0	0	0	0	0		use		use			
	Sugar (sucrose)	.06	0	0	0	10	0		0.5	0.5	0.5	1	1	
<b>Moist Ingredients</b>														
	Water or ice	100	0	0	0	0	0	5				15	15	
<b>Fruit &amp; Vegetables</b>														
	Garlic, fresh	61	0	6	0	0	0				0.15			
<b>Calculated composition 15% shrink</b>														
	Moisture							43.9	49.1	43.3	43.8	54.6	54.6	48.4
	Fat							*37.5	29.3	*36.3	*34.3	24.6	24.6	28.7
	Protein							14.3	17.2	16.2	16.8	16.9	16.9	19.2
<b>Properties</b>														
	% Collagen (Max. 35)							28.5	30.0	*43.7	32.9	25.7	25.6	22.0
	Bind Points (Min. 1.8)							2.5	3.6	2.9	2.9	4.3	4.3	5.2
	Color Points (Min. 2)							3.7	6.5	4.8	4.5	6.8	6.8	8.4

Average Values

Section 4 of 12

	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			
<b>Meat block</b>													
Beef													
Trim 40	27	65	7	36	8	14	30						
Tripe, fresh	82	10	9	100	0	0		20					
<b>Pork</b>													
Backfat	5	93	1	95	0	0		30	20				
Cheek meat	67	15	17	72	9	29			20	20			
Heart	73	10	15	27	6	32			20				
Trim 80 (lean)	60	23	16	25	16	25		50	40	80			
<b>Other Meats or Mixtures or Undesignated</b>													
Venison	71	8	21	20	30	48	70						
<b>Dry Ingredients</b>													
Dextrose	.06	0	0	0	10	0				1	1		
Salt	.01	0	0	0	40	0	3	1.75	2.75	2.75			
<b>Fruit &amp; Vegetables</b>													
Garlic, fresh	61	0	6	0	0	0					0.03		
<b>Calculated composition 15% shrink</b>													
Moisture							48.4	37.7	42.5	51.9			
Fat							28.7	*47.9	*37.2	24.3			
Protein							19.2	11.7	14.7	18.3			
<b>Properties</b>													
% Collagen (Max. 35)							22.0	*40.4	*38.9	34.9			
Bind Points (Min. 1.8)							5.2	*1.5	*1.7	2.7			
Color Points (Min. 2)							8.4	2.3	4.0	4.7			

- Curing Ingredients**
- Na or K Nitrite
- Na or K Nitrate
- Na Erythorbate
- Spices**
- Allspice
- Caraway seeds
- Celery seed
- Coriander
- Ginger
- Liquid smoke
- Mace
- Marjoram
- Mustard seed
- Mustard seed, ground
- Nutmeg
- Paprika
- Pepper black
- Pepper, black, cracked
- Pepper, red
- Pepper, white
- Vinegar, 90 gr.

# THURINGER

## Average Values

Section 5 of 12

lutions


	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	0.25	0.2	0.2	0.12	
Na or K Nitrate	0.1	0	0	2.5	2	1					2	
Na Erythorbate	0.1	0	0			0.87			0.87	0.87		
<b>Spices</b>												
Allspice	8.5	8.7	6									1
Caraway seeds	10	15	20			0.8						
Celery seed	6	25	18						1			
Coriander	5	18	15			0.4			1	2	2	
Ginger	9	4	8.5				1	1				
Liquid smoke	80	0	0						4	3		
Mace	8	30	7						1			
Marjoram	4	7	11			0.4						
Mustard seed	6	24	30	2								
Mustard seed, ground	6	24	30	3	2				4	3	2	
Nutmeg	8	33	7						1	2	1	
Paprika	10	13	15						4	3		
Pepper black	11	8.5	12		4.5		4	4				4
Pepper, black, cracked	9	9	11				5					
Pepper, red	8	17	12									3
Pepper, white	11	8.5	1.3	6		4			5	5		
Vinegar, 90 gr.	94	0	0	6.4								

Average Values

Section 6 of 12

	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
				<b>Curing Ingredients</b>							
Na or K Nitrite	0.1	0	0	0.12	0.12	0.12	0.12				
Na or K Nitrate	0.1	0	0	0.25	0.25			3	3		
Na Erythorbate	0.1	0	0	0.87	0.87						
<b>Spices</b>											
Caraway	10	15	20					2	2	2	0.75
Celery seed	6	25	18								0.75
Coriander	5	18	15					2	2		1
Ginger	9	4	8.5	1							1
Mace	8	30	7								1
Maple flavor	35	0	0			2					
Mustard seed, ground	6	24	30		0.5	1					
Nutmeg	8	33	7		0.5			3	3	2	
Paprika	10	13	15					1	1		
Pepper black	11	8.5	12	5	6		8	1			6
Pepper, black, cracked	9	9	11	1	1						
Pepper, white	11	8.5	13			6		5	5	6	
Pepper, white, whole	11	8	10			3					
Vinegar 90 gr.	94	0	0								8

Spices
Cloves
Coriander
Maple flavor
Pepper white

Processing Procedures

- A.
  1. Grind, 1/2", 1/8"
  2. Mix
  3. Stuff
  4. Cure, 38°F, 48 hours
  5. Room temperature, 2 h
  6. Cook to internal temp
  7. Shower to internal temp
  8. Spray hot water
  9. Room temperature to d
  10. Chill, 36°F, 24 hours
  
- B.
  1. Grind, 1/2", 1/8"
  2. Mix
  3. Stuff
  4. Cure, 38°F, 48 Hours
  5. Room temperature, 2 h
  6. Water cook to internal t
  7. Shower to internal temp
  8. Spray hot water
  9. Room temperature to dr
  10. Chill, 36°F, 24 hours

# THURINGER

## Average Values

Section 7 of 12

	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						
Spices										
Cloves	7	22	6	0.5						
Coriander	5	18	15	2						
Maple flavor	35	0	0	1						
Pepper white	11	8.5	1.3	8						

## Processing Procedures

Section 8 of 12

A.

1. Grind, 1/2", 1/8"
2. Mix
3. Stuff
4. Cure, 38°F, 48 hours
5. Room temperature, 2 hours
6. Cook to internal temperature of 150°F
7. Shower to internal temperature of 100°F
8. Spray hot water
9. Room temperature to dry
10. Chill, 36°F, 24 hours

B.

1. Grind, 1/2", 1/8"
2. Mix
3. Stuff
4. Cure, 38°F, 48 Hours
5. Room temperature, 2 hours
6. Water cook to internal temperature of 150°F
7. Shower to internal temperature of 100°F
8. Spray hot water
9. Room temperature to dry
10. Chill, 36°F, 24 hours

# THURINGER

Section 9 of 12

# THURINGER

## Processing Procedures

## Processing Procedures

C.

1. Grind
2. Mix
3. Stuff
4. Cold smoke

H.

1. Grind
2. Mix
3. Add starter culture
4. Stuff
5. Hold, 80°F, 80%
6. Hold, 100°F, 85%
7. Cook, to internal t
8. Room temperature
9. Hold, 40°F, 3 day
10. pH 4.5

D.

1. Grind
2. Mix
3. Cure, 38°F
4. Mix
5. Stuff
6. Hold, 72 hours, 38°F
7. Hold, 4 hours, room temperature
8. Smoke, 100°F, 48 hours
9. Cook to internal temperature of 140°F

I.

1. Grind
2. Chop
3. Mix
4. Stuff
5. Cool
6. Sell fresh

E.

1. Grind
2. Mix
3. Cure, 38°F
4. Mix
5. Hold, 72 hours, 38°F
6. Hold, 4 hours, room temperature
7. Smoke, 90°F, 48 hours
8. Smoke, 110°F, 24 hours
9. Cook to internal temperature of 140°F

J.

1. Grind
2. Mix
3. Cure, 24 hours
4. Stuff
5. Hold, room temper.
6. Smoke, 110°F
7. Dry
8. Dip, 1 minute, 180°
9. Cool
10. Store

F.

1. Grind, 3/16"
2. Mix
3. Cure, 4 days, 38°F
4. Grind, 1/8"
5. Stuff tight
6. Hold, 70°F, 12 hours
7. Hold, 65°F, 24 hours
8. Heavy smoke, 100°F, 8 hours
9. Cook to internal temperature of 138°F
10. Cool, room temperature
11. Chill, 18 hours, 38°F

K.

1. Grind, 1/4"
2. Mix
3. Cure, 38°F, 4 days
4. Re grind, 1/8"
5. Stuff
6. Hold, 70°F, 12 hour
7. Heavy smoke, 110°[
8. Cook to internal temp
9. Chill, 40°F, 24 hours

G.

1. Grind
2. Mix
3. Grind
4. Stuff
5. Water cook to internal temperature of 148°F

L.

1. Grind, 1/4"
2. Mix
3. Cure, 18 hours, 38°F
4. Re grind, 1/8"

## Processing Procedures

### H.

1. Grind
2. Mix
3. Add starter culture
4. Stuff
5. Hold, 80°F, 80% RH, 12 hours
6. Hold, 100°F, 85% RH, 24 hours
7. Cook, to internal temperature of 137°F
8. Room temperature, to cool
9. Hold, 40°F, 3 days
10. pH 4.5

### I.

1. Grind
2. Chop
3. Mix
4. Stuff
5. Cool
6. Sell fresh

### J.

1. Grind
2. Mix
3. Cure, 24 hours
4. Stuff
5. Hold, room temperature, 1 hour
6. Smoke, 110°F
7. Dry
8. Dip, 1 minute, 180°F water
9. Cool
10. Store

### K.

1. Grind, 1/4"
2. Mix
3. Cure, 38°F, 4 days
4. Re grind, 1/8"
5. Stuff
6. Hold, 70°F, 12 hours
7. Heavy smoke, 110°F, 10 hours
8. Cook to internal temperature of 138°F
9. Chill, 40°F, 24 hours

### L.

1. Grind, 1/4"
2. Mix
3. Cure, 18 hours, 38°F
4. Re grind, 1/8"



# THURINGER

Section 11 of 12

# TOMATO SA

## Processing Procedures

### L. (cont)

5. Mix
6. Stuff
7. Smoke, 160°F, 18 hours
8. Cook to internal temperature of 140°F
9. Water cool to internal temperature of 90°F
10. Chill, 34°F

### M.

1. Chill, meat, 32°F
2. Dice, backfat, freeze
3. Mix, with starter culture
4. Grind, 1/8"
5. Stuff
6. Cure, 80°F, 80% RH, 16 hours
7. Smoke, 20 hours, 110°F
8. Cook to internal temperature of 137°F
9. Chill, 45°F, 24 hours

### N.

1. Grind
2. Chop, 1/4"
3. Stuff
4. Cure, 38°F, 18 hours
5. Dry, 70°F, 2 hours
6. Smoke
7. Cook to internal temperature of 152°F
8. Shower to internal temperature of 90°F
9. Chill, 38°F

### O.

1. Grind
2. Chop, 1/4"
3. Stuff
4. Cure, 36°F, 16 hours
5. Dry, 72°F, 1.5 hours
6. Smoke
7. Water cook to internal temperature of 154°F
8. Shower to internal temperature of 95°F
9. Chill, 36°F

## Cooking Form

1. A 2-1/2" casing
2. Beef middles
3. A 2-3/4-3" sewed single wall beef middle
4. Fibrous casing
5. Sewed, defatted hog bungs
6. A 30-32 mm hog casing

Meat block
Beef
Trim 70
Veal
Lean
Pork
Fat, caul
Trim 80 (lean)
Trim 50
Trim Reg
Dry Ingredients
Cracker meal
Dextrose
Non-fat dry milk
Salt
Moist Ingredients
Water or ice
Fruit & Vegetables
Onion
Tomato
Calculated composition 3%
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

A) Water or ice is

Section 12 of 12

# TOMATO SAUSAGE

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations		
							A	B	C
<b>Meat block</b>									
<b>Beef</b>									
Trim 70	55	30	15	39	20	31	50		
<b>Veal</b>									
Lean	69	10	19	27	26	30		24	
<b>Pork</b>									
Fat, caul	5	93	1	95	0	0		17	
Trim 80 (lean)	60	23	16	25	16	25	40	59	
Trim 50	36	52	10	34	12	9	10		
Trim Reg	34	58	8	36	10	8			100
<b>Dry Ingredients</b>									
Cracker meal	4	13	9	0	15	0	14	6	
Dextrose	.06	0	0	0	10	0		0.5	
Non-fat dry milk	3	1	38	0	25	0			3.5
Salt	.01	0	0	0	40	0	2.5	2.5	3
<b>Moist Ingredients</b>									
Water or ice	100	0	0	0	0	0	use	25	
<b>Fruit &amp; Vegetables</b>									
Onion	89	0	1	0	0	0			0.15
Tomato	92	0	1	0	0	60	22	15	18
<b>Calculated composition 3% shrink</b>									
Moisture							53.4	*60.5	38.9
Fat							23.2	22.5	*48.0
Protein							12.2	10.3	7.9
<b>Properties</b>									
% Collagen (Max. 35)							29.7	25.3	30.3
Bind Points (Min. 1.8)							2.1	1.9	*0.9
Color Points (Min. 2)							3.1	2.6	*0.6

A) Water or ice is not used in calculation of A

# TOMATO SAUSAGE

## Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				1	2	3				
Spices										
Ginger	9	4	8.5	2.5						
Nutmeg	8	33	7	2.5						
Pepper black	11	8.5	12		2					
Pepper, white	11	8.5	1.3	7		8				
Sage	3	14	8.5			2.3				

## Processing Procedures

Section 3 of 4

- A.
1. Grind
  2. Store, 36°F, 18 hours
  3. Chop and mix
  4. Stuff
  5. Dry at 42°F
  6. Store at 32°F
  7. Sell, fresh
- B.
1. Soak crackers in water
  2. Chop
  3. Stuff
  4. Cook
- C.
1. Grind, 3/8"
  2. Mix
  3. Grind, 1/8"
  4. Stuff
  5. Very perishable

## Cooking Forms

Section 4 of 4

1. Bulk carton
2. A 1" cellulose bag

# TONGUE ANI

Meat block
Pork
Tongue
Dry Ingredients
Cheese, cheddar
Gelatin
Salt
Moist Ingredients
Water or ice
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

A) Gelatin and

# TONGUE AND CHEESE 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>Pork</b>																
Tongue	63	19	17	66	8	36	100									
<b>Dry Ingredients</b>																
Cheese, cheddar	37	32	25	0	0	1	10									
Gelatin	13	0	85	0	20	0	use									
Salt	.01	0	0	0	40	0	3									
<b>Moist Ingredients</b>																
Water or ice	100	0	0	0	0	0	use									
<b>Calculated composition 2% shrink</b>																
Moisture							58.2									
Fat							20.0									
Protein							17.6									
<b>Properties</b>																
% Collagen (Max. 35)							*57.5									
Bind Points (Min. 1.8)							*1.2									
Color Points (Min. 2)							5.6									

A) Gelatin and Water or ice, are not used in the calculation of A

# TONGUE AND CHEESE 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						
<u>Curing Ingredients</u>										
Na or K Nitrite	0.1	0	0	0.25						
<u>Spices</u>										
Celery seed, ground	6	25	18	2						
Pepper black	11	8.5	12	6						

### Processing Procedure

Section 3 of 4

A.

1. Cure tongues
2. Mix with heavy gelatin

### Cooking Forms

Section 4 of 4

1. Pan
2. Mold

# TONGUE CUI

- Meat block
- Beef
- Tongue
- Dry Ingredients
- Salt
- Sugar (sucrose)
- Moist Ingredients
- Water or ice
- % Pump
- Calculated composition
- Moisture
- Fat
- Protein
- Properties
- % Collagen (Max. 35)
- Bind Points (Min. 1.8)
- Color Points (Min. 2)

# TONGUE CURED

- Curing Ingredients
- Na or K Nitrite
- Na or K Nitrate
- Na Erythorbate

# TONGUE 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	B	C	D		
Meat block												
Beef												
Tongue	66	16	18	60	7	61	100	100	100	100		
Dry Ingredients												
Salt	.01	0	0	0	40	0	10	10	8.3	6.7		
Sugar (sucrose)	.06	0	0	0	10	0	1		2.5	2		
Moist Ingredients												
Water or ice	100	0	0	0	0	0	85	83	83	85		
% Pump							10	10	10	10		
Calculated composition 10% shrink							*74.5	*74.7	*74.3	*75.5		
Moisture							9.1	9.2	9.2	9.2		
Fat							10.2	10.4	10.3	10.3		
Protein												
Properties												
% Collagen (Max. 35)							*60.0	*60.0	*60.0	*60.0		
Bind Points (Min. 1.8)							*0.7	*0.7	*0.7	*0.7		
Color Points (Min. 2)							6.2	6.3	6.3	6.3		

# TONGUE CURED

## 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	2.5	2.4	1	1
Na or K Nitrate	0.1	0	0		2.4	2	
Na Erythorbate	0.1	0	0		0.8	3	3

## TONGUE, CURED

Section 3 of 4

### Processing Procedures

- A.
1. Pump, 15%
  2. Cure, 7 days, 36°F
  3. Smoke, slow
  4. Chill, 36°F
- B.
1. Cover pickle
  2. Cure, 5 days, 38°F
  3. Overhaul, change position
  4. Cure, 3 days, 38°F
  5. Wash
  6. Stockinette
  7. Room temperature, 5 hours
  8. Smoke
  9. Cook, 150°F
  10. Room temperature to 110°F
  11. Chill, 38°F
- C.
1. Pump, 5%
  2. Cover pickle, 3 day, 38°F
  3. Wash
  4. Stockinette
  5. Dry, 5 hours, 70°F
  6. Smoke
  7. Cook
  8. Cool, 70°F to internal temperature of 110°F
  9. Chill, 36°F
- D.
1. Clean with 100° brine and brush
  2. Pump, 10%
  3. Cure, 18 hours, 34°F
  4. Boil
  5. Fill jar
  6. Add gelatin (5%)
  7. Vacuum close
  8. Retort

### Cooking Forms

1. Jar
2. Stockinette

## TONGUE, HEA

Meat block	
Pork	
Ears	
Skin	
Snout	
Tongue	
Dry Ingredients	
Gelatin	
Salt	
Calculated composition	5%
Moisture	
Fat	
Protein	
Properties	
% Collagen (Max. 35)	
Bind Points (Min. 1.8)	
Color Points (Min. 2)	

Section 4 of 4

# TONGUE, HEAD CHEESE

Average Values

Section 1 of 4

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A							
<b>Meat block</b>														
Pork														
Ears	68	17	13	99	1	1	10							
Skin	40	32	28	99	6	1	10							
Snout	45	40	14	80	2	1	20							
Tongue	63	19	17	66	8	36	60							
<b>Dry Ingredients</b>														
Gelatin	13	0	85	0	20	0	3							
Salt	.01	0	0	0	40	0	4							
<b>Calculated composition 5% shrink</b>														
Moisture							51.8							
Fat							23.9							
Protein							19.3							
<b>Properties</b>														
% Collagen (Max. 35)							*66.3							
Bind Points (Min. 1.8)							*1.5							
Color Points (Min. 2)							3.7							



# TONGUE, HEAD CHEESE

## Average Values

Section 2 of 4

	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat						
				1						
Spices										
Caraway seeds	10	15	20	2						
Cloves	7	22	6	0.5						
Marjoram	4	7	11	0.5						
Pepper, white	11	8.5	1.3	4						

## Processing Procedure

Section 3 of 4

A.

1. Cure, meat
2. Cook, meat in nets, 170°F
3. Bone
4. Rinse in hot water
5. Grind
6. Mix
7. Add gelatin
8. Stuff
9. Cook, 60 minutes at 155°F
10. Cool

## Cooking Forms

Section 4 of 4

1. Mold
2. Pan

# TONGUE, POI

Meat block
Pork
Tongue, cured
Dry Ingredients
Gelatin
MSG
Moist Ingredients
Water or ice
Calculated composition
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

# TONGUE, PORK, JELLIED

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>														
Pork														
Tongue, cured	65	17	16	58	8	45	100							
<b>Dry Ingredients</b>														
Gelatin	13	0	85	0	20	0	4							
MSG	0	0	0	0	0	0	0.25							
<b>Moist Ingredients</b>														
Water or ice	100	0	0	0	0	0	20							
<b>Calculated composition 15% shrink</b>														
Moisture							63.3							
Fat							16.1							
Protein							18.4							
<b>Properties</b>														
% Collagen (Max. 35)							*47.8							
Bind Points (Min. 1.8)							1.9							
Color Points (Min. 2)							6.8							