

TONGUE, PORK, JELLIED

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	use	use				
Spices									
Allspice	8.5	8.7	6	4					
Cloves	7	22	6	1					
Onion powder	5	1	10	4					
Pepper, white	11	8.5	1.3	4					

Processing Procedures

Section 3 of 4

- A.
1. Tongue cure
 - 42 pounds water
 - 3.5 pounds salt
 - 0.3 ounces nitrite
 - 0.25 ounces Na erythorbate
 2. Cure, tongues for 1 week
- B.
1. Cure, pork tongues
 2. Soak at 120°F
 3. Scrape off skin
 4. Cook, 3 hours, 165°F
 5. Remove gullet bone
 6. Pack in retainer or molds
 7. Pour gelatin water over meat
 8. Put on lid
 9. Press
 10. Cool
 11. Remove and wrap

Cooking Forms

Section 4 of 4

1. Retainer
2. Molds
3. Loaf pans

TONGUE SAUSAGE

Meat block
Beef
Tongue
Trim 70
Trim 65
Pork
Tongue
Trim 80 (lean)
Dry Ingredients
Salt
Fruit & Vegetables
Onion
Calculated composition 5%
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

TONGUE 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				
Meat block													
Beef													
Tongue	66	16	18	60	7	61	50						
Trim 70	55	30	15	39	20	31	50	50					
Trim 65	50	35	14	39	18	28			25				
Pork													
Tongue	63	19	17	66	8	36		50	50				
Trim 80 (lean)	60	23	16	25	16	25			25				
Dry Ingredients													
Salt	.01	0	0	0	40	0	3	3	3				
Fruit & Vegetables													
Onion	89	0	1	0	0	0	0.25	0.2	0.3				
Calculated composition 5% shrink													
Moisture							56.6	55.1	55.1				
Fat							23.4	24.9	24.5				
Protein							16.8	16.3	16.3				
Properties													
% Collagen (Max. 35)							*50.5	*53.4	*49.9				
Bind Points (Min. 1.8)							2.2	2.2	1.9				
Color Points (Min. 2)							7.9	5.5	5.1				

TONGUE 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						
<u>Curing Ingredients</u>										
Na or K Nitrite	0.1	0	0	0.25						
<u>Spices</u>										
Mustard seed, ground	6	24	30	1						
Pepper black	11	8.5	12	4						
Pepper, white	11	8.5	1.3	2						

Processing Procedure

Section 3 of 4

A.

1. Cut, tongue into cubes, 1"
2. Grind, meat
3. Mix
4. Stuff, in large casings
5. Boil, 1 hour

Cooking Forms

Section 4 of 4

1. Large casing

VEAL, JELLI

<u>Meat block</u>
<u>Beef</u>
<u>Veal</u>
<u>Lean</u>
<u>Dry Ingredients</u>
<u>Gelatin</u>
<u>Salt</u>
<u>Moist Ingredients</u>
<u>Water or ice</u>

VEAL, JELLIED

1. Cook, veal with s
2. Cut, into strips
3. Place, in casing
4. Pour, in gelatin w
5. Chill

Cooking Forms

1. Pan
2. Casing

VEAL, JELLIED

Average Values

Section 1 of 3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations						
							A						
Meat block													
Beef													
Veal													
Lean	69	10	19	27	26	30	100						
Dry Ingredients													
Gelatin	13	0	35	0	20	0	use						
Salt	.01	0	0	0	40	0	2						
Moist Ingredients													
Water or ice	100	0	0	0	0	0	use						

VEAL, JELLIED

Section 2 of 3

1. Cook, veal with salt
2. Cut, into strips
3. Place, in casing
4. Pour, in gelatin water
5. Chill

Cooking Forms

Section 3 of 3

1. Pan
2. Casing

VEAL 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	
Meat block												
Beef												
Tripe, fresh	82	10	9	100	0	0	35					
Veal												
Lean	69	10	19	27	26	30	50	80	80	60	50	
Pork												
Backfat	5	93	1	95	0	0		20	20			
Trim 80 (lean)	60	23	16	25	16	25					50	
Trim Reg	34	58	8	36	10	8	15			40		
Dry Ingredients												
Bread crumb	7	5	13	0	15	0		17				
Cereal flour	12	1	10	0	18	0	7			10	10	
Cracker meal	4	13	9	0	15	0			6			
Dextrose	.06	0	0	0	10	0				1		
MSG	0	0	0	0	0	0	0.12					
Non-fat dry milk	3	1	38	0	25	0			5	5		
Salt	.01	0	0	0	40	0	2.5	2.5	2	3	2	
Moist Ingredients												
Butter	15	81	1	0	0	1			1.3			
Egg	74	12	13	0	0	1	2.5		3			
Water or ice	100	0	0	0	0	0		16		50		
Fruit & Vegetables												
Lemon peel and juice	87	0	1	0	0	0			0.75			
Pimiento, canned	92	1	1	0	0	0				4		
Calculated composition 6% shrink												
Moisture							61.0	51.2	47.4	*61.3	56.0	
Fat							16.7	21.6	25.9	18.1	15.8	
Protein							14.1	13.8	16.4	10.8	17.6	
Properties												
% Collagen (Max. 35)							*41.3	24.4	23.6	24.1	24.7	
Bind Points (Min. 1.8)							2.6	3.4	4.1	2.4	3.7	
Color Points (Min. 2)							2.8	3.6	4.1	2.3	4.6	

VEAL LOAF

Curing Ingredients
Na or K Nitrite
Na or K Nitrate
Na Erythorbate
Spices
Cardamon
Garlic, Powder
Mace
Nutmeg
Onion powder
Pepper, black
Pepper, white
Sage
Thyme

VEAL LOAF

Section 3 of 4

Processing Procedures

- A.
1. Grind
 2. Mix
 3. Mold
 4. Bake, 2 hours, 225°F
 5. Cool
- B.
1. Grind
 2. Mix
 3. Mold
 4. Water cook
 5. Brown
 6. Cool
- C.
1. Grind meat, 1/16"
 2. Mix
 3. Pack in cans
 4. Vacuum seal
 5. Retort
 6. Cool
- D.
1. Browning
dip in oil or lard, 350°F

Cooking Forms

1. Pans
2. Cans

VEAL SAUS/

<u>Meat block</u>	
<u>Beef</u>	
<u>Chuck</u>	
<u>Trim 70</u>	
<u>Veal</u>	
<u>Lean</u>	
<u>Pork</u>	
<u>Trim Reg</u>	
<u>Dry Ingredients</u>	
<u>Salt</u>	
<u>Sugar (sucrose)</u>	
<u>Moist Ingredients</u>	
<u>Water or ice</u>	
<u>Calculated composition</u>	5
<u>Moisture</u>	
<u>Fat</u>	
<u>Protein</u>	
<u>Properties</u>	
<u>% Collagen (Max. 35)</u>	
<u>Bind Points (Min. 1.8)</u>	
<u>Color Points (Min. 2)</u>	

Section 4 of 4

VEAL 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					
Meat block													
Beef													
Chuck	66	16	18	30	24	38	20						
Trim 70	55	30	15	39	20	31		20					
Veal													
Lean	69	10	19	27	26	30	51	50					
Pork													
Trim Reg	34	58	8	36	10	8	29	30					
Dry Ingredients													
Salt	.01	0	0	0	40	0	3	2.5					
Sugar (sucrose)	.06	0	0	0	10	0	0.5	0.25					
Moist Ingredients													
Water or ice	100	0	0	0	0	0	20						
Calculated composition 5% shrink													
Moisture							57.3	51.8					
Fat							21.4	29.1					
Protein							13.3	15.3					
Properties													
% Collagen (Max. 35)							29.0	30.8					
Bind Points (Min. 1.8)							3.1	3.4					
Color Points (Min. 2)							3.8	4.1					

VEAL SAUSAGE

VEGETABLE LC

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	0.12						
Na or K Nitrate	0.1	0	0	0.5	3						
Spices											
Cardamom	8	3.5	9	0.5	0.5						
Nutmeg	8	33	7	1	1						
Paprika	10	13	15	1	1						
Pepper, white	11	8.5	1.3	4.5	4.5						

Meat block
Other Meats or Mixtures or Undesignated
Bologna meat
Dry Ingredients
Salt
Sugar (sucrose)
Fruit & Vegetables
Mixed vegetables
Calculated composition 6% s
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

Processing Procedures

Section 3 of 4

A.

1. Grind
2. Mix
3. Stuff
4. Dry, room temperature, 45 minutes
5. Smoke
6. Cook to internal temperature of 152°F
7. Chill, 38°F, 24 hours

B.

1. Grind
2. Mix
3. Dry, room temperature, 45 minutes
4. Smoke
5. Steam cook to internal temperature of 152°F
6. Chill, 24 hours, 38°F

Cooking Forms

Section 4 of 4

1. Form
2. Collagen casing

VEGETABLE LOAF

Average Values

Section 1 of 3

	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A							
Meat block														
Other Meats or Mixtures or Undesignated														
Bologna meat	56	30	12	39	20	31	100							
Dry Ingredients														
Salt	.01	0	0	0	40	0	3							
Sugar (sucrose)	.06	0	0	0	10	0	0.5							
Fruit & Vegetables														
Mixed vegetables	82	0	3	0	0	2	20							
Calculated composition 6% shrink														
Moisture							*55.9							
Fat							25.8							
Protein							10.9							
Properties														
% Collagen (Max. 35)							*36.9							
Bind Points (Min. 1.8)							2.1							
Color Points (Min. 2)							3.2							

VEGETABLE LOAF

Average Values

Section 2 of 3

	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													
Cardamon	8	3.5	9	2									
Onion powder	5	1	10	2									
Pepper black	11	8.5	12	5									

Cooking Forms

Section 3 of 3

1. Pan
2. Mold

VENISON SAUS

- Meat block
- Beef
- Fat, caul
- Pork
- Backfat
- Trim Reg
- Other Meats or Mixtures
or Undesignated
- Elk
- Venison
- Dry Ingredients
- Dextrose
- Salt
- Soy protein concentrate
- 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)

VENISON 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	D	E	F
Meat block												
Beef												
Fat, caul	5	93	1	95	0	0	20	20				
Pork												
Backfat	5	93	1	95	0	0			20	20		
Trim Reg	34	58	8	36	10	8					20	20
Other Meats or Mixtures or Undesignated												
Elk	71	8	21	20	30	48	80		80		80	
Venison	71	8	21	20	30	48		80		80		80
Dry Ingredients												
Dextrose	.06	0	0	0	10	0	0.25	0.25	0.25	0.25		
Salt	.01	0	0	0	40	0	2	2	2	2	2.1	2.1
Soy protein concentrate	8	0	75	0	45	0					3.5	3.5
Sugar (Sucrose)	.06	0	0	0	10	0					0.2	0.2
Moist Ingredients												
Water or ice	100	0	0	0	0	0	10	10	10	10	10	10
Fruit & Vegetables												
Garlic, fresh	61	0	6	0	0	0			0.25	0.25	0.25	
Calculated composition 15% shrink												
Moisture							53.4	53.4	53.4	53.4	57.2	57.3
Fat							26.2	26.2	26.1	26.1	18.2	18.2
Protein							17.8	17.8	17.8	17.8	21.3	21.3
Properties												
% Collagen (Max. 35)							20.9	20.9	20.9	20.9	18.7	18.7
Bind Points (Min. 1.8)							5.3	5.3	5.3	5.3	6.5	6.5
Color Points (Min. 2)							8.5	8.5	8.4	8.4	8.3	8.3

VENISON 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					
Curing Ingredients										
Na or K Nitrite	0.1	0	0	0.25	0.25					
Spices										
Ginger	9	4	8.5	1						
Marjoram	4	7	11		1					
Nutmeg	8	33	7	1						
Pepper black	11	8.5	12		4					
Pepper, white	11	8.5	1.3	4						

VENISON SAUSAGE

Processing Procedure

- A.
1. Chill to 38°F
 2. Grind, 3/16" plate
 3. Mix
 4. Stuff, 24-26 mm lamb casing
 5. Hang, room temperature
 6. Heavy smoke and cook to 110°F internal
 7. Shower to 110°F internal
 8. Dry
 9. Chill, 38°F

- B.
1. Grind
 2. Mix
 3. Stuff
 4. Dry, room temperature, 4 hours
 5. Smoke
 6. Cook to internal temperature, 160°F
 7. Chill, 38°F, 24 hours

- C.
1. Grind
 2. Mix
 3. Stuff
 4. Dry, room temperature, 4 hours
 5. Smoke
 6. Steam cook to internal temperature, 160°F
 7. Chill, 24 hours, 38°F

Cooking Form

1. A 38-40 mm hog casing
2. Lamb casing, 24-26 mm
3. See frankfurters for other

VENISON SAUSAGE

Section 3 of 4

Processing Procedure

A.

1. Chill to 38°F
2. Grind, 3/16" plate
3. Mix
4. Stuff, 24-26 mm lamb casings
5. Hang, room temperature, 2 hours
6. Heavy smoke and cook to internal temperature of 152°F
7. Shower to 110°F internal temperature
8. Dry
9. Chill, 38°F

B.

1. Grind
2. Mix
3. Stuff
4. Dry, room temperature, 45 minutes
5. Smoke
6. Cook to internal temperature of 152°F
7. Chill, 38°F, 24 hours

C.

1. Grind
2. Mix
3. Stuff
4. Dry, room temperature, 45 Minutes
5. Smoke
6. Steam cook to internal temperature of 152°F
7. Chill, 24 hours, 38°F

Cooking Form

Section 4 of 4

1. A 38-40 mm hog casing
2. Lamb casing, 24-26 mm
3. See frankfurters for other appropriate cooking forms

VIENNA SAUSAGE (Or Use Frankfurter Recipe)

VIENNA SAUSAG

Average Values

Section 1 of 5

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations							
							A	B	C	D	E	F	G	
Beef														
Bull F.C.	70	10	20	20	30	47	25							
Cheek meat	70	20	18	59	14	48		20	20	20	17			
Cow F.C.	68	14	18	21	24	39	25	20				80	60	
Heart	70	13	17	27	6	40			5		8			
Lip	66	17	17	90	0	1			8	8				
Lungs	78	2	18	95	1	10					10			
Spleen	96	6	17	90	1	50					4			
Trim 70	55	30	15	39	20	31			8	18				
Tripe, fresh	82	10	9	100	0	0		20	11	11	17			
Pork														
Backfat	5	93	1	95	0	0			10	10		20		
Heart	73	10	15	27	6	32			10	5	8			
Snout	45	40	14	80	2	1				5	24			
Stomach	71	13	15	62	1	0			4	4	12			
Trim Reg	34	58	8	36	10	8	50	20	20	15				40
Trim 15 (fat)	11	85	3	60	3	1		20	4	4				
Dry Ingredients														
Cereal flour	12	1	10	0	18	0		3.5	2.6	2.6	24			
Salt	.01	0	0	0	40	0	3	3	3	3	3.3	3	3	
Moist Ingredients														
Water or ice	100	0	0	0	0	0	25	18	12	12	40	30	20	
Calculated composition 5% shrink														
Moisture							*57.6	*55.1	*54.2	53.2	*64.6	*62.3	*58.4	
Fat							28.8	*31.7	*31.6	*32.5	11.8	23.6	27.0	
Protein							11.1	9.8	10.9	11.1	10.8	11.6	11.9	
Properties														
% Collagen (Max. 35)							25.1	*48.6	*53.8	*57.5	*59.1	21.9	24.6	
Bind Points (Min. 1.8)							2.5	*1.4	*1.0	*1.2	*0.7	2.7	2.5	
Color Points (Min. 2)							3.6	2.8	2.7	2.6	*1.9	4.4	3.8	

Meat block
Beef
Heart
Trim 90 (lean)
Trim 70
Pork
Trim 50
Dry Ingredients
Salt
Sugar (sucrose)
Moist Ingredients
Water or ice
Calculated composition 5% sh
Moisture
Fat
Protein
Properties
% Collagen (Max. 35)
Bind Points (Min. 1.8)
Color Points (Min. 2)

VIENNA SAUSAGE (Or Use Frankfurter Recipe)

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	I							
Meat block															
Beef															
Heart	70	13	17	27	6	40	20								
Trim 90 (lean)	71	11	18	28	27	43	40								
Trim 70	55	30	15	39	20	31		60							
Pork															
Trim 50	36	52	10	34	12	9	40	40							
Dry Ingredients															
Salt	.01	0	0	0	40	0	3	2.5							
Sugar (sucrose)	.06	0	0	0	10	0		0.5							
Moist Ingredients															
Water or ice	100	0	0	0	0	0	20								
Calculated composition 5% shrink															
Moisture							*60.5	43.2							
Fat							23.8	*39.7							
Protein							12.5	13.3							
Properties															
% Collagen (Max. 35)							29.4	*37.4							
Bind Points (Min. 1.8)							2.2	2.3							
Color Points (Min. 2)							4.1	3.2							

is	G
)	60
)	
	40
	3
)	
2.3	*58.4
.6	27.0
.6	11.9
.9	24.6
7	2.5
4	3.8

VIENNA SAUSAGE (Or Use Frankfurter Recipe)

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				
Curing Ingredients											
Na or K Nitrite	0.1	0	0	0.25	0.25	0.25					
Na or K Nitrate	0.1	0	0	1							
Na Erythorbate	0.1	0	0	0.87							
Spices											
Cardamon	8	3.5	9				0.5				
Cloves	7	22	6				0.5				
Coriander	5	18	15	2	2		2				
Mace	8	30	7			1					
Nutmeg	8	33	7	2	2		2				
Pepper black	11	8.5	12			4	2				
Pepper, red	8	17	12				1				
Pepper, white	11	8.5	1.3	5	5		2				

VIENNA SAUSA

Processing Procedures

- A.
1. Grind beef, 1/8"
 2. Grind pork, 1/4"
 3. Chop
 4. Stuff
 5. Dry, 70°F, 20 minutes
 6. Smoke
 7. Cook to internal tempe
 8. Shower to 90°F
 9. Dry, 70°F, 30 minutes
 10. Chill, 45°F

- B.
1. Fine chop

- C.
1. Grind, beef, 1/8"
 2. Grind, pork, 1/4"
 3. Chop
 4. Stuff
 5. Dry, 70°F, 30 minutes
 6. Smoke
 7. Steam cook to internal t
 8. Shower to 100°F intern.
 9. Dry, 70°F, 30 minutes
 10. Chill, 45°F

- D.
1. Canning

Cut to fit height of
Fill with hot water
and tomato sauc
Vacuum close can
Retort

Cooking Forms

1. A 22-32 artificial casing
2. A 20-32 artificial casing
3. Link 21-1/2"
4. Can
5. See frankfurters for othe

VIENNA SAUSAGE (Or Use Most Frankfurter Recipes) Section 4 of 5

Processing Procedures

A.

1. Grind beef, 1/8"
2. Grind pork, 1/4"
3. Chop
4. Stuff
5. Dry, 70°F, 20 minutes
6. Smoke
7. Cook to internal temperature of 145°F
8. Shower to 90°F
9. Dry, 70°F, 30 minutes
10. Chill, 45°F

B.

1. Fine chop

C.

1. Grind, beef, 1/8"
2. Grind, pork, 1/4"
3. Chop
4. Stuff
5. Dry, 70°F, 30 minutes
6. Smoke
7. Steam cook to internal temperature of 152°F
8. Shower to 100°F internal temperature
9. Dry, 70°F, 30 minutes
10. Chill, 45°F

D.

1. Canning

Cut to fit height of can
Fill with hot water or salt brine, or barbecue sauce or beans
and tomato sauce
Vacuum close cans
Retort

Cooking Forms

Section 5 of 5

1. A 22-32 artificial casing
2. A 20-32 artificial casing
3. Link 21-1/2"
4. Can
5. See frankfurters for other appropriate cooking forms

VINEGAR PICKLE

Section 1 of 2

Processing Procedure

- A.
1. Place mixed whole spice and lemon slices between sausage
 2. Dilute white vinegar with water, 50:50
 3. Pour over sausage to cover

Cooking Form

1. Vat

WICK-A-WACK

Section 2 of 2

Meat block	_____
Pork	_____
Skin	_____
Dry Ingredients	_____
Bread crumb	_____
Salt	_____
Moist Ingredients	_____
Milk	_____
Calculated composition	8% s
Moisture	_____
Fat	_____
Protein	_____
Properties	_____
% Collagen (Max. 35)	_____
Bind Points (Min. 1.8)	_____
Color Points (Min. 2)	_____

WICK-A-WACK

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														
Skin	40	32	28	99	6	1	100							
Dry Ingredients														
Bread crumb	7	5	13	0	15	0	20							
Salt	.01	0	0	0	40	0	3							
Moist Ingredients														
Milk	87	3	4	0	0	0	10							
Calculated composition 8% shrink														
Moisture							32.2							
Fat							27.2							
Protein							25.3							
Properties														
% Collagen (Max. 35)							*89.5							
Bind Points (Min. 1.8)							*1.7							
Color Points (Min. 2)							*0.2							

WICK-A-WACK

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												
Pepper black	11	8.5	12	4								
Savory	9	6	7	1								

Processing Procedure

Section 3 of 4

A.

1. Salt, pork rines
2. Hold, 1 week
3. Boil, until tender
4. Chop
5. Add bread dipped in hot water
6. Season
7. Chop
8. Place, 1 inch deep in pan
9. Cover with milk
10. Bake for 30 minutes

Cooking Form

Section 4 of 4

1. Pan

PRODUCT NAME
BACON AND LIVER SAUS
BACON, BEEF, BRINE CU
BACON, BEEF, DRY CURI
BACON, BRINE CURE
BACON, CANADIAN
BACON, DRY CURE
BAKED HAM GLAZE
BARBECUE, BEEF OR POI
BARBECUE, LOAF
BARBECUE SAUCE, POUI
BEEF, CORNED
BEEF, CORNED, HASH
BEEF, CORNED, LOAF
BEEF, DRIED
BEEF, DRIED, LOAF
BEEF LOAF
BEEF PATTY
BEEF SAUSAGE
BEER SALAMI
BERLINER
BILTONG (DRIED MEAT)
BLOOD AND TONGUE SAU
BLOOD HEAD SAUSAGE
BLOOD SAUSAGE
BOCKWURST (WHITE SAU
BOHEMIAN SAUSAGE
BOLOGNA
BOLOGNA, BEEF
BOLOGNA, COURSE GROU
BOLOGNA, ECONOMY
BOLOGNA, ITALIAN (MOR
BOLOGNA, LEBANON
BOLOGNA, LEONA
BRAIN, SAUSAGE
BRATWURST
BRAUNSCHWEIGER
BRAWN (PORK SIDE, BONE
(ALSO SEE HEAD CHEES
BREAKFAST SAUSAGE, BR
BRINE
BRINE, CURING
BROWN'N SERVE BREAKF
BUTT, BONELESS, SMOKEI
CAVASSER SAUSAGE

 * PRODUCT INDEX *

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PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
BACON AND LIVER SAUSAGE	SEE LIVER AND BACON SAUSAGE					
BACON, BEEF, BRINE CURE	2	2	2	1	8	
BACON, BEEF, DRY CURE	2	2	2	1	8	
BACON, BRINE CURE	2	2	2	1	8	
BACON, CANADIAN	SEE CANADIAN BACON					
BACON, DRY CURE	2	2	2	1	8	
BAKED HAM GLAZE	SEE GLAZE FOR BAKED HAM					
BARBECUE, BEEF OR PORK	9	9	1	1	81	
BARBECUE, LOAF	5	4	2	1	40	
BARBECUE SAUCE, POULTRY	SEE POULTRY BARBECUE SAUCE					
BEEF, CORNED	SEE CORNED BEEF					
BEEF, CORNED, HASH	SEE CORNED BEEF HASH					
BEEF, CORNED, LOAF	SEE CORNED BEEF LOAF					
BEEF, DRIED	2	2	2	1	8	
BEEF, DRIED, LOAF	SEE DRIED BEEF LOAF					
BEEF LOAF	6	6	6	2	432	
BEEF PATTY	2	2	—	1	4	
BEEF SAUSAGE	3	3	1	3	27	
BEER SALAMI	SEE SALAMI COOKED					
BERLINER	4	3	3	3	108	
BILTONG (DRIED MEAT)	2	1	1	2	4	
BLOOD AND TONGUE SAUSAGE	6	6	5	3	540	
BLOOD HEAD SAUSAGE	1	1	1	3	3	
BLOOD SAUSAGE	14	9	7	4	3528	
BOCKWURST (WHITE SAUSAGE)	12	7	4	4	1344	
BOHEMIAN SAUSAGE	1	—	—	—	1	
BOLOGNA	57	25	10	6	85500	
BOLOGNA, BEEF	5	9	2	6	540	
BOLOGNA, COURSE GROUND	1	1	1	6	6	
BOLOGNA, ECONOMY	5	2	2	6	120	
BOLOGNA, ITALIAN (MORTADELLA)	1	1	1	6	6	
BOLOGNA, LEBANON	3	3	5	5	225	
BOLOGNA, LEONA	2	2	1	5	20	
BRAIN, SAUSAGE	1	1	1	1	1	
BRATWURST	15	14	11	4	9240	
BRAUNSCHWEIGER	36	19	9	4	24624	
BRAWN (PORK SIDE, BONES REMOVED) (ALSO SEE HEAD CHEESE)	1	—	2	1	2	
BREAKFAST SAUSAGE, BROWN'N SERVE	SEE BROWN'N SERVE BREAKFAST SAUSAGE					
BRINE	SEE PICKLE					
BRINE, CURING	SEE CURING BRINE					
BROWN'N SERVE BREAKFAST SAUSAGE	1	1	1	1	1	
BUTT, BONELESS, SMOKED	1	1	1	1	1	
CAVASSER SAUSAGE	1	1	1	1	1	

 * PRODUCT INDEX *

PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
CANADIAN BACON	1	1	3	2	6	
CAPICOLA	1	—	5	2	10	
CERVELAT	15	11	7	2	2310	
CHEESE AND MACARONI LOAF	SEE MACARONI AND CHEESE LOAF					
CHEESE AND PORK LOAF	SEE PORK AND CHEESE LOAF					
CHEESE AND TONGUE LOAF	SEE TONGUE AND CHEESE LOAF					
CHEESE FILLER	1	1	1	1	1	
CHEESEFURTER	2	2	2	1	8	
CHEESE LOAF	2	1	1	1	2	
CHICKEN JELLIED LOAF	1	1	1	1	1	
CHICKEN LOAF (IMITATION)	9	6	3	3	486	
CHICKEN, MOCK	SEE MOCK CHICKEN					
CHILI CON CARNI	12	7	4	1	336	
CHILI FRANKFURTER	SEE FRANKFURTER, CHILI					
CHINESE SAUSAGE	2	2	2	1	8	
CHOP SUEY LOAF	4	1	1	1	4	
CHORIZOS	22	11	9	4	8712	
COATING BATTER, POULTRY	POULTRY COATING BATTER					
COMBINATION LOAF	1	—	1	1	1	
CORNERED BEEF	8	2	9	2	288	
CORNERED BEEF HASH	9	6	2	2	216	
CORNERED BEEF LOAF	3	3	3	4	108	
TECHINO	1	1	1	2	2	
TO SALAMI	SEE SALAMI, COOKED					
SMACKLING	1	—	2	1	2	
CURED SHOLDER	SEE SHOLDER, CURED					
CURING BRINE	4	4	1	1	16	
DANISH DRY SAUSAGE	2	3	2	1	12	
DEBRECZNER	2	1	1	1	2	
DEVILED HAM	2	2	2	1	8	
DICED LOAF	1	1	1	1	1	
DUTCH LOAF	7	5	3	3	315	
(SEE ALSO, OLD FASHION LOAF)						
DRIED BEEF LOAF	3	3	2	2	36	
DRIED MEAT	SEE BILTONG					
DRY SAUSAGE, DANISH	SEE DANISH DRY SAUSAGE					
EGG AND HAM JELLIED SALAD	SEE HAM AND EGG JELLIED SALAD					
EGG AND HAM LOAF	SEE HAM AND EGG LOAF					
FARMERS SAUSAGE	4	5	4	4	320	
FRANKFURTER	98	49	14	5	336140	
FRANKFURTER CANNED	1	—	2	1	2	
FRANKFURTER, CHILI	4	1	1	5	20	
FRISSES ISOPPERES(S)ATAI	1	1	1	1	1	
GALICIAN (GALACIAN) SAUSAGE	2	1	1	1	2	

PRODUCT NAME
GARLIC SAUSAGE
GELATIN SOLUTION
GENOA SALAMI
GLAZE FOR BAKED HAM
GOTEBORG
GOTHER
GOULASH, HUNGARIAN
GROUND MEAT AND GROUND WITH VEGETABLE PROTIN
HAM AND EGG JELLIED SALAD
HAM AND EGG LOAF
HAM AND TONGUE SPREAD
HAM, BAKED, GLAZE FOR
HAM, BOILED
HAM, BRINE AND DRY CURE
BRINE CURE SMOKED
HAM, CANNED
HAM, DEVILED
HAM, DEWEY
HAM LOAF
HAM, MINCED OR CHOPPED
HAM, BRINE OR DRY CURE
HAM SPREAD
HAM, WESTPHALIAN
HEAD CHEESE (BRAWN)
HEAD, TONGUE CHEESE
HEIDELBERG
HOLSEINER, DRY (SALMI B)
HONEY LOAF
HUNGARIAN GOULASH
HUNGARIAN KIELBOSA
ITALIAN BOLOGNA
ITALIAN COOKED SAUSAGE
ITALIAN FRESH SAUSAGE
ITALIAN MEATLOAF
ITALIAN SALAMI
ITALIAN SAUSAGE
ITALIAN SAUSAGE, HOT
ITALIAN, SWEET
JERKEY
KK
KIELBASA
KIELBASA (POLISH SAUSAGE)
KIELBOSA, HUNGARIAN

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 * PRODUCT INDEX *
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PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
GARLIC SAUSAGE	4	2	2	1	16	
GELATIN SOLUTION	2	1	—	1	2	
GENOA SALAMI	SEE SALAMI, DRY, SEMIDRY					
GLAZE FOR BAKED HAM	6	3	3	1	54	
GOTEBORG	8	3	3	2	144	
GOTHER	1	1	—	1	1	
GOULASH, HUNGARIAN	4	1	1	1	4	
GROUND MEAT AND GROUND MEAT WITH VEGETABLE PROTEIN	27	6	1	1	162	
HAM AND EGG JELLIED SALAD	1	1	1	1	1	
HAM AND EGG LOAF	1	1	—	1	1	
HAM AND TONGUE SPREAD	1	1	1	1	1	
HAM, BAKED, GLAZE FOR	SEE GLAZE FOR BAKED HAM					
HAM, BOILED	1	1	7	1	7	
HAM, BRINE AND DRY CURE OR BRINE CURE SMOKED	1	1	2	1	2	
HAM, CANNED	1	1	3	1	3	
HAM, DEVILED	SEE DEVILED HAM					
HAM, DEWEY	1	1	1	1	1	
HAM LOAF	5	3	2	1	30	
HAM, MINCED OR CHOPPED	4	4	3	4	192	
HAM, BRINE OR DRY CURE	2	2	3	2	24	
HAM SPREAD	1	—	1	1	1	
HAM, WESTPHALIAN	1	1	1	1	1	
HEAD CHEESE (BRAWN)	17	14	11	6	15708	
HEAD, TONGUE CHEESE	SEE TONGUE, HEAD CHEESE					
HEIDELBERG	SEE SWEET, SOUR LOAF					
HOLSEINER, DRY (SALMI B.C.)	2	3	3	1	18	
HONEY LOAF	5	2	2	1	20	
HUNGARIAN GOULASH	SEE GOULASH, HUNGARIAN					
HUNGARIAN KIELBOSA	SEE KIELBOSA, HUNGARIAN					
ITALIAN BOLOGNA	SEE BOLOGNA, ITALIAN					
ITALIAN COOKED SAUSAGE	1	2	1	1	2	
ITALIAN FRESH SAUSAGE	2	3	2	1	12	
ITALIAN MEAT LOAF	SEE MEAT LOAF, ITALIAN					
ITALIAN SALAMI	SEE SALAMI, ITALIAN					
ITALIAN SAUSAGE	3	3	2	2	36	
ITALIAN SAUSAGE, HOT	5	5	3	3	225	
ITALIAN, SWEET	2	2	2	1	8	
JERKEY	7	1	1	1	7	
KK	SEE KRAKOWSKA					
KIELBASA	SEE POLISH					
KIELBASA (POLISH SAUSAGE)	6	2	3	2	72	
KIELBOSA, HUNGARIAN	1	2	1	2	4	

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 * PRODUCT INDEX *
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PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
KNOACKWURST (KNOBLAUCH)	12	12	8	8	9216	
KRAKAUER	3	3	3	2	54	
KRAKOWSKA (KK)	2	1	2	1	4	
LANDJAEGAR (LANDJAGER, LANDJAEGER, SWISS SAUSAGE)	5	4	3	3	180	
LEBANON BOLOGNA	SEE BOLOGNA, LEBANON					
LEBERKASE	2	2	2	2	16	
LEONA BOLOGNA	SEE BOLOGNA, LEONA					
LINGUISA	3	2	2	2	24	
LIVER AND BACON SAUSAGE	3	2	1	2	12	
LIVER CHEESE	2	2	1	1	4	
LIVER LOAF	21	13	7	4	7644	
LIVER PATE	13	9	5	1	585	
LIVER SAUSAGE	52	36	11	9	185328	
LOAF	18	14	6	3	4536	
LOAF COATING	5	4	2	1	40	
LONGANIZA	1	2	1	3	6	
LOUISIANA HOT SAUSAGE	2	1	1	1	2	
LUNCHEON LOAF	12	9	2	1	216	
LUNCHEON MEAT	6	5	5	3	450	
MACARONI AND CHEESE LOAF	8	7	4	2	448	
MARINADE, POULTRY	SEE POULTRY MARINADE					
BATBALLS	10	10	3	1	300	
BAT LOAF	18	12	1	1	216	
MEATLOAF, ITALIAN	4	1	2	1	8	
MEATLOAF, SPANISH	3	1	—	1	3	
MEITWURST	13	14	8	2	2912	
MILANO SALAMI	SEE SALAMI, DRY, SEMIDRY					
MINCED HAM (OR STYLE)	4	4	4	5	320	
MINCED LUNCHEON	2	1	—	1	2	
MINCED MEAT	3	3	2	1	18	
MOCK CHICKEN	6	4	2	1	48	
MORTADELLA (SEE ALSO BOLOGNA, ITALIAN)	15	8	7	3	2520	
NAPOLI SALAMI	SEE SALAMI, NAPOLI					
NEW ENGLAND LOAF	11	7	6	5	2310	
NOLA SALAMI	SEE SALAMI, DRY, SEMIDRY					
OLD FASHION LOAF (DUTCH LOAF)	6	3	2	1	36	
OLIVE LOAF	4	3	2	2	48	
PASTRAMI	5	3	3	1	45	
PATTY	2	2	3	1	12	
PEMMICAN	4	—	1	2	8	
PEPPER LOAF	6	3	3	1	54	
PEPPERONI	13	6	3	3	702	

PRODUCT NAME
PICKLE AND PIMIENTO L
PICKLE (BRINE)
PICKLED PIG FEET
PICKLE LOAF
PICKLE, VINEGAR
PICNIC
PIG FEET, JELLIED
PIG FEET, PICKLED
PIMIENTO AND PICKLE L
PIMIENTO LOAF
POLISH (KIELBASA)
POLISH SAUSAGE
PORK AND CHEESE LOAF
PORK LOAF
PORKLOIN, CURED
PORK SAUSAGE
PORK, TONGUE, JELLIED
POTATO SAUSAGE
POTTED MEAT
POULTRY BARBECUE SA
POULTRY COATING BAT
POULTRY MARINADE
PRAGUE SAUSAGE (PRO)
PRESSED LOAF
PROSCHKE
PROSCUITTI
PUDDING, SCOTCH
RABBIT SAUSAGE
ROAST BEEF LOAF
ROAST PIG
ROLL
ROYAL CAMBRIDGE SAL
SALAMI B.C.
SALAMI, COOKED (COTT)
SALAMI, DRY, SEMIDRY
MILANO, NOLA, SORR
SALAMI, FRESH, SMOKE
SALAMI, ITALIAN
SALAMI, NAPOLI
SALISBURY STEAK
SANDWICH SPREAD
SAUCE
SAUERBRATEN
SAUSAGE

 * PRODUCT INDEX *

PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
PICKLE AND PIMIENTO LOAF	14	7	3	3	882	
PICKLE (BRINE)	2	1	3	1	6	
PICKLED PIG FEET	2	2	3	2	24	
PICKLE LOAF	1	1	1	1	1	
PICKLE, VINEGAR	SEE VINEGAR PICKLE					
PICNIC	2	2	3	2	24	
PIG FEET, JELLIED	2	2	3	2	24	
PIG FEET, PICKLED	SEE PICKLED PIG FEET					
PIMIENTO AND PICKLE LOAF	SEE PICKLE AND PIMENTO LOAF					
PIMIENTO LOAF	4	1	1	1	4	
POLISH (KIELBASA)	22	12	7	6	1108	
POLISH SAUSAGE	SEE KIELBASA					
PORK AND CHEESE LOAF	1	1	1	1	1	
PORK LOAF	5	2	2	2	40	
PORKLOIN, CURED	2	1	2	1	4	
PORK SAUSAGE	44	45	10	14	277200	
PORK, TONGUE, JELLIED	SEE TONGUE, PORK, JELLIED					
POTATO SAUSAGE	6	5	3	4	360	
POTTED MEAT	1	1	1	1	1	
POULTRY BARBECUE SAUCE	1	1	1	1	1	
POULTRY COATING BATTER	2	—	—	1	2	
POULTRY MARINADE	1	1	1	1	1	
PRAGUE SAUSAGE (PROSCHKE)	1	1	1	1	1	
PRESSED LOAF	7	4	5	1	140	
PROSCHKE	SEE PRAGUE SAUSAGE					
PROSCUITTI	1	1	1	1	1	
PUDDING, SCOTCH	1	2	1	1	2	
RABBIT SAUSAGE	2	2	1	1	4	
ROAST BEEF LOAF	4	3	1	3	36	
ROAST PIG	1	1	1	1	1	
ROLL	3	4	2	2	48	
ROYAL CAMBRIDGE SAUSAGE	1	—	1	1	1	
SALAMI B.C.	SEE HOLSEINER, DRY					
SALAMI, COOKED (COTTO, BEER)	45	30	16	8	172800	
SALAMI, DRY, SEMIDRY (GENOA, MILANO, NOLA, SORRENTOL)	21	13	11	6	18018	
SALAMI, FRESH, SMOKED	1	1	1	1	1	
SALAMI, ITALIAN	2	2	1	2	8	
SALAMI, NAPOLI	1	1	1	1	1	
SALISBURY STEAK	6	2	2	1	24	
SANDWICH SPREAD	2	1	1	1	2	
SAUCE	8	6	5	2	140	
SAUERBRATEN	3	3	1	1	9	
SAUSAGE	37	29	8	4	34336	

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 * PRODUCT INDEX *
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PRODUCT NAME	NO. OF MEAT COMBS.	NO. OF CURING & SPICE COMBS.	NUMBER OF PROCESSING PROCEDURE VARIATIONS	NO. OF COOKING FORMS	TOTAL NO. OF PRODUCT VARIATIONS	PAGE NO.
SAUSAGE, BEEF	8	7	2	3	336	
SCOTCH PUDDING	SEE PUDDING, SCOTCH					
SCRAPPLE	12	8	4	1	384	
SHOLDER, CURED	1	1	2	2	4	
SOPPERES(S)ATA	SEE FRISSES					
SORRENTOL SALAMI	SEE SALAMI, DRY, SEMIDRY					
SPANISH MEATLOAF	SEE MEATLOAF, SPANISH					
SPICED LUNCHEON	7	4	2	1	56	
STEW	4	2	1	1	8	
STRASSBURGER	3	2	1	1	6	
SUMMER SAUSAGE	16	14	7	3	4704	
SWEET, SOUR LOAF (HEIDELBERG)	1	1	1	1	1	
SWISS SAUSAGE	SEE LANDJAEGAR					
TAMALES	3	2	6	1	36	
TEEWURST	3	2	2	2	24	
THURINGER	25	17	15	6	38250	
TOMATO SAUSAGE	3	3	3	2	54	
TONGUE AND BLOOD SAUSAGE	SEE BLOOD AND TONGUE SAUSAGE					
TONGUE AND CHEESE LOAF	1	1	1	2	2	
TONGUE AND HAM SPREAD	SEE HAM AND TONGUE SPREAD					
TONGUE CURED	4	4	4	2	128	
TONGUE, HEAD CHEESE	1	1	1	2	2	
TONGUE, PORK, JELLIED	1	2	2	3	12	
TONGUE SAUSAGE	3	1	1	1	3	
VEAL LOAF	5	6	4	2	240	
VEAL JELLIED	1	—	1	2	2	
VEAL SAUSAGE	2	2	2	2	16	
VEGETABLE LOAF	1	1	—	2	2	
VENISON SAUSAGE	6	2	3	3	108	
VIENNA SAUSAGE (OR USE FRANKRURTER RECIPE)	9	4	4	4	576	
VINEGAR PICKLE	—	—	1	1	1	
WESTPHALIAN HAM	SEE HAM, WESTPHALIAN					
WHITE SAUSAGE	SEE BOCKWURST					
WICK-A-WACK	1	1	1	1	1	

E

APPENDIX

TEMPLATE

TEMPLATE

Average Values

Section 1 of 9

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														
Blood, strained	90	1	7	0	15	15								
Brain	79	9	10	85	1	0								
Brisket	65	15	18	40	12	19								
Bull F.C.	70	10	20	20	30	47								
Cheek meat	70	20	18	59	14	48								
Chuck	66	16	18	30	24	38								
Clod	72	7	20	25	27	42								
Cooked beef	63	5	31	34	16	42								
Cooking broth beef	99	0	1	0	0	0								
Corned beef, canned	44	32	22	30	18	16								
Corned beef, cured	44	30	23	30	20	16								
Cow F.C.	68	14	18	21	24	39								
Cured beef	58	30	12	30	18	30								
Fat	5	94	1	95	0	0								
Fat, brisket	5	93	1	95	0	0								
Fat, caul	5	93	1	95	0	0								
Fat, cured	15	80	5	92	0	0								
Flank	43	42	13	24	12	20								
Head meat	66	16	17	73	8	26								
Heart	70	13	17	27	6	40								
ky	34	7	53	21	20	50								
p	66	17	17	90	0	1								
Liver	72	7	20	95	2	50								
Lungs	78	2	18	95	1	10								
Lungs, cooked	68	4	26	95	1	3								
Naveis	40	50	10	42	14	21								
Neck bone trim	70	10	20	22	30	40								
Plate	41	40	18	42	16	25								
Ribs, bone in	45	28	14	--	--	--								
Round	73	5	21	20	27	45								
Rump	63	18	18	20	26	38								
Shank	71	7	21	48	28	46								
Shank, cured	73	6	20	48	28	30								
Spleen	96	6	17	90	1	50								
Suet, rendered	0	100	0	0	0	0								
Tongue	66	16	18	60	7	61								
Tongue, cured	65	17	16	58	8	45								

Meat block
Beef
Trim 90 (lean)
Trim 85
Trim 80
Trim 75
Trim 70
Trim 65
Trim 60
Trim 50
Trim 40
Tripe, cooked
Tripe, fresh
Calf
Brain
Liver
Veal
Cured
Lean
Lean 65%
Sides, deboned
Pork
Backfat
Backfat, rendered
Bacon ends
Bacon, raw
Belly
Belly trim
Brains
Butt
Cheek meat
Cheek meat, cured
Cured
Cured, boiled
Defatted solids
Diaphragm
Ears
Ears, salted

TEMPLATE

Average Values

Section 2 of 9

Meat block	M o i s t u r e	F a t	P r o t e i n	% C o l l a g e n	B i n d	C o l o r	Pounds for Various Formulations										
							A	B	C	D	E	F	G				
Beef																	
Trim 90 (lean)	71	11	18	28	27	43											
Trim 85	66	15	18	28	26	41											
Trim 80	63	20	17	30	24	39											
Trim 75	58	25	16	38	22	34											
Trim 70	55	30	15	39	20	31											
Trim 65	50	35	14	39	18	28											
Trim 60	45	43	12	40	16	25											
Trim 50	38	50	11	42	12	19											
Trim 40	27	65	7	36	8	14											
Tripe, cooked	80	2	19	100	0	0											
Tripe, fresh	82	10	9	100	0	0											
Calf																	
Brain	79	9	10	85	1	0											
Liver	71	5	19	95	2	35											
Veal																	
Cured	67	9	18	25	25	27											
Lean	69	10	19	27	26	30											
Lean 65%	50	35	14	38	30	20											
Sides, deboned	71	8	20	30	22	30											
Pork																	
Backfat	5	93	1	95	0	0											
Backfat, rendered	11	83	5	95	0	0											
Bacon, ends	19	68	12	86	1	3											
Bacon, raw	35	55	8	86	0	3											
Belly	29	61	9	86	0	3											
Belly trim	25	68	6	35	6	5											
Brains	79	9	10	85	1	0											
Butt	57	29	13	27	16	15											
Cheek meat	67	15	17	72	9	29											
Cheek meat, cured	67	15	17	72	7	25											
Cured	57	28	13	31	14	20											
Cured, boiled	55	25	18	25	10	15											
Defatted solids	10	3	86	95	0	0											
Diaphragm	67	17	15	70	16	18											
Ears	68	17	13	99	1	1											
Ears, salted	50	22	28	99	2	1											

Average Values

Section 3 of 9

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			
Pork																
Fat	5	93	1	95	0	0										
Fat, caul	5	93	1	95	0	0										
Feet, meat	67	15	17	55	20	20										
Ham, deviled	51	32	14	30	6	20										
Ham fat	5	93	1	95	0	0										
Ham fat, cured	15	81	4	93	0	0										
Ham, fresh	71	7	20	24	18	21										
Ham skin, cured	42	31	27	99	3	1										
Ham, smoked	71	7	20	24	15	18										
Ham, trim	70	9	19	27	17	20										
Ham, trim, cooked	60	10	23	27	15	15										
Ham trim, 80, lean cured	60	23	16	25	14	20										
Head meat	65	16	17	70	7	16										
Head meat, cured	67	15	16	70	5	13										
Head, whole, meat	62	17	17	80	5	20										
Heart	73	10	15	27	6	32										
Jowl, skinned	24	71	5	43	5	2										
Lard, melted	0	100	0	0	0	0										
Lips	71	14	15	90	1	1										
Liver	73	7	19	24	2	49										
Liver, cooked	54	12	30	24	2	49										
Liver, cured	70	8	20	20	1	40										
Loin, meat	57	25	17	23	16	25										
Meat, smoked	62	22	15	25	10	22										
Picnic	59	25	16	23	20	16										
Picnic, cured	59	25	16	23	20	12										
Pig, 4-6 weeks, deboned	73	6	20	25	15	20										
Plate	25	65	9	86	1	2										
Ribs, bone in	32	20	9	--	--	--										
Rind, emulsion	38	34	27	60	1	0										
Rind, pickled	40	32	28	99	6	1										
Sausage	38	51	9	34	10	5										
Shank	69	9	21	55	20	25										
Shoulder	58	27	14	25	18	15										
Side deboned	33	57	9	36	10	8										
Skin	40	32	28	99	6	1										
Skin, cooked	10	18	70	99	0	0										

Meat block
Pork
Snout
Snout, pickled
Spleen
Stomach
Tongue
Tongue, cured
Trim 80 (lean)
Trim 80 (lean) cooked
Trim 80 (lean) cured
Trim 50
Trim 50, cured
Trim Reg
Trim, reg, cured
Trim 15 (fat)
Trim 15 (fat) cured
Tripe
Tripe, cooked
Poultry
Chicken
Fat
Gizzard
Heart
Liver
Meat
Skin, cooked
Stewing hen
Turkey
Broth
Fat
Gizzard
Heart
Liver
Meat
Skin
Skin, cooked

TEMPLATE

Average Values

Section 4 of 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									
							A	B	C	D	E	F	G			
Meat block																
Pork																
Snout	45	40	14	80	2	1										
Snout, pickled	45	40	14	80	2	1										
Spleen	76	6	17	90	1	50										
Stomach	71	13	15	62	1	0										
Tongue	63	19	17	66	8	36										
Tongue, cured	65	17	16	58	8	45										
Trim 80 (lean)	60	23	16	25	16	25										
Trim 80 (lean) cooked	52	27	20	25	10	22										
Trim 80 (lean) cured	62	22	15	25	18	22										
Trim 50	36	52	10	34	12	9										
Trim 50, cured	36	52	10	34	10	7										
Trim Reg	34	58	8	36	10	8										
Trim, reg, cured	34	58	8	36	8	6										
Trim 15 (fat)	11	85	3	60	3	1										
Trim 15 (fat) cured	11	85	3	60	1	1										
Tripe	74	15	10	100	0	0										
Tripe, cooked	80	2	19	100	0	0										
Poultry																
Chicken																
Fat	5	95	1	95	0	0										
Gizzard	70	7	20	35	7	25										
Heart	71	11	16	27	6	32										
Liver	70	4	21	24	2	49										
Meat	57	25	17	18	23	19										
Skin, cooked	22	15	60	99	6	0										
Stewing hen	70	7	21	18	24	20										
Turkey																
Broth	99	0	1	0	0	1										
Fat	5	93	1	95	0	0										
Gizzard	70	7	20	35	7	25										
Heart	71	11	16	27	6	32										
Liver	70	4	21	24	2	49										
Meat	68	7	24	18	23	19										
Skin	48	39	12	99	6	0										
Skin, cooked	22	15	60	99	6	0										

TEMPLATE

TEMPLATE

Average Values

Section 5 of 9

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				
Other Meats or Mixtures or Undesignated																	
Blood, cured	81	1	18	0	15	180											
Bologna, broken	56	30	12	31	8	20											
Bologna meat	56	30	12	39	20	31											
Bone	12	30	18	--	--	--											
Bone, marrow fat	0	100	0	0	0	0											
Bouillon cube	1	3	20	0	0	20											
Cooking broth	99	0	1	0	0	5											
Elk	71	8	21	20	30	48											
Frankfurter	56	26	13	25	8	20											
Goat, check, cured	72	18	18	32	14	48											
Goat trim, cured	68	13	18	30	26	40											
Lamb, side, deboned	66	15	18	25	25	25											
Loaf	56	30	12	31	8	20											
Mutton, check, cured	72	18	18	32	14	48											
Mutton trim cured	68	13	18	30	26	40											
Rabbit	70	8	21	35	18	17											
Rework	56	30	12	31	8	20											
Salami meat	58	28	12	39	20	31											
Salami meat, cooked	56	30	12	31	8	20											
Salami, rework	50	32	16	31	8	20											
Sardine, boned	64	12	19	5	5	10											
Venison	71	8	21	20	30	48											
Dry Ingredients																	
Barley	11	1	9	0	12	0											
Bread crumb	7	5	13	0	15	0											
Buckwheat	12	2	12	0	18	2											
Buckwheat, groat	11	2	12	0	10	0											
Caseinate	10	0	90	0	40	0											
Cereal flour	12	1	10	0	18	0											
Cheese, cheddar	37	32	25	0	0	1											
Cheese, longhorn	37	32	25	0	0	1											
Cornflake	4	0	8	0	10	0											
Corn flour	29	21	8	0	18	0											
Corn meal, white	12	4	9	0	16	0											
Corn meal, yellow	12	4	9	0	16	5											

Meat block
Dry Ingredients
Corn starch
Corn syrup solids
Cracker meal
Dextrose
Flour, all purpose
Farina
Gelatin
Ginger snap
Hydrolyzed Veg. Protein (HVP)
Isolated soy protein
Kidney bean, dry
Macaroni
MSG
Mustard, heat treated
Non-fat dry milk
Noodle, raw
Oatmeal
Peanut grit
Phosphate
Pistachio nut
Pistachio nut, peeled & boiled in wine
Plant protein hydrolysate
Rice
Rice flour
Rusk
Rye flour
Saccharin
Salt
Semolina flour
Soy flour
Soy protein concentrate
Starch
Sugar, brown
Sugar (sucrose)

TEMPLATE

Average Values

Section 6 of 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									
							A	B	C	D	E	F	G			
Meat block																
Dry Ingredients																
Corn starch	12	1	0	0	20	0										
Corn syrup solids	3.5	0	0	0	5	0										
Cracker meal	4	13	9	0	15	0										
Dextrose	.06	0	0	0	10	0										
Flour, all purpose	12	1	10	0	20	0										
Farina	10	1	11	0	16	0										
Gelatin	13	0	85	0	20	0										
Ginger snap	3	9	5	0	10	0										
Hydrolyzed Veg.																
Protein (HVP)	10	0	31	0	20	0										
Isolated soy protein	8	0	90	0	40	0										
Kidney bean, dry	10	2	22	0	0	0										
Macaroni	10	1	12	0	15	0										
MSG	0	0	0	0	0	0										
Mustard, heat treated	6	25	31	0	16	5										
Non-fat dry milk	3	1	38	0	25	0										
Noodle, raw	10	5	13	0	10	2										
Oatmeal	8	7	14	0	15	0										
Peanut grit	5	48	26	0	18	0										
Phosphate	1	0	0	0	40	0										
Pistachio nut	5	54	19	0	0	0										
Pistachio nut, peeled & boiled in wine	10	50	17	0	0	0										
Plant protein hydrolysate	8	0	30	0	20	0										
Rice	12	1	7	0	40	0										
Rice flour	3	0	5	0	40	0										
Rusk	5	9	14	0	16	0										
Rye flour	11	2	12	0	16	0										
Saccharin	0	0	0	0	0	0										
Salt	.01	0	0	0	40	0										
Semolina flour	12	1	10	0	18	0										
Soy flour	8	1	47	0	30	0										
Soy protein concentrate	8	0	75	0	45	0										
Starch	12	1	0	0	30	0										
Sugar, brown	2	0	0	0	0	0										
Sugar (sucrose)	.06	0	0	0	10	0										

TEMPLATE

Average Values

Section 7 of 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										
							A	B	C	D	E	F	G				
Meat block																	
Dry Ingredients																	
Textured veg. protein	8	1	50	0	35	0											
Wheat, fines	12	2	12	0	18	0											
Moist Ingredients																	
Brandy	65	0	0	0	0	0											
Bread soaked in milk and squeezed	53	3	7	0	10	0											
Butter	15	81	1	0	0	1											
Cognac	62	0	0	0	0	0											
Corn syrup	20	0	0	0	5	0											
Cream, light	62	31	2	0	0	0											
Egg	74	12	13	0	0	1											
Egg white, cooked	86	0	10	0	0	0											
Honey	17	0	0	0	0	1											
Mayonnaise	15	80	1	0	0	0											
Milk	87	3	4	0	0	0											
Molasses	24	0	0	0	18	20											
Oil	0	100	0	0	0	0											
Precooked wheat	87	0	2	0	20	0											
Rum	57	0	0	0	0	0											
Salad dressing	41	42	1	0	0	0											
Spaghetti, cooked	72	0	3	0	15	0											
Textured Veg. Protein, hydrated	74	0	14	0	10	0											
Water, hot	100	0	0	0	0	0											
Water or ice	100	0	0	0	0	0											
Wine, sherry	85	0	0	0	0	10											
Wine, white	85	0	0	0	0	0											
Worcestershire sauce	62	1	6	0	0	90											
Fruit & Vegetables																	
Apple, fresh	85	0	0	0	0	0											
Apricot pulp, cooked	89	0	1	0	0	5											
Bean sprouts	89	0	4	0	0	0											
Capers	94	0	1	0	0	0											
Carrot	88	0	1	0	0	15											
Carrot, cooked	91	0	1	0	0	20											
Catsup	69	1	2	0	0	80											
Celery, fresh ground	94	0	1	0	0	0											

TEMPLATE

Meat block
Fruit & Vegetables
Cider
Citron
Cranberry sauce
Current
Fruit, dried
Garlic, fresh
Leeks
Lemon
Lemon juice
Lemon peel
Lemon peel and juice
Lemon peel, candied
Mixed vegetables
Mushroom
Mushroom soup
Olive
Onion
Onion, green
Orange
Orange, marmalade
Orange, peel, candied
Parsley, chopped
Parsley, green
Pea
Peach pulp, cooked
Pea, cooked
Pepper, green
Pepper, sweet
Pickle, relish
Pickle, sour
Pickle, sweet
Pineapple, slices
Pineapple juice
Pineapple preserves
Pimiento
Potato, boiled
Potato, dehydrated

TEMPLATE

Average Values

Section 8 of 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									
							A	B	C	D	E	F	G			
Meat block																
Fruit & Vegetables																
Cider	88	0	0	0	0	0										
Citron	80	0	1	0	0	0										
Cranberry sauce	62	0	0	0	0	90										
Current	85	0	2	0	0	0										
Fruit, dried	22	1	2	0	0	0										
Garlic, fresh	61	0	6	0	0	0										
Leeks	85	0	2	0	0	0										
Lemon	90	0	1	0	0	0										
Lemon juice	91	0	1	0	0	0										
Lemon peel	82	0	1	0	0	1										
Lemon peel and juice	87	0	1	0	0	0										
Lemon peel, candied	17	0	1	0	0	0										
Mixed vegetables	82	0	3	0	0	2										
Mushroom	76	3	20	0	0	0										
Mushroom soup	90	4	1	0	0	0										
Olive	78	13	1	0	0	0										
Onion	89	0	1	0	0	0										
Onion, green	87	0	1	0	0	0										
Orange	88	0	1	0	0	2										
Orange, marmalade	29	0	1	0	0	2										
Orange, peel, candied	17	0	0	0	0	5										
Parsley, chopped	85	1	4	0	0	0										
Parsley, green	85	1	4	0	0	0										
Pea	78	0	6	0	0	0										
Peach pulp, cooked	91	0	1	0	0	2										
Pea, cooked	81	0	5	0	0	0										
Pepper, green	93	0	1	0	0	0										
Pepper, sweet	93	0	1	0	0	0										
Pickle, relish	63	1	0	0	0	0										
Pickle, sour	94	0	1	0	0	0										
Pickle, sweet	61	1	1	0	0	0										
Pineapple, slices	84	0	0	0	0	0										
Pineapple juice	86	0	0	0	0	0										
Pineapple preserves	29	0	1	0	0	0										
Pimiento	92	1	1	0	0	60										
Potato, boiled	83	0	2	0	0	0										
Potato, dehydrated	5	1	7	0	0	0										

TEMPLATE

Average Values

Section 9 of 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							
							A	B	C	D	E	F	G	
Meat block														
Fruit & Vegetables														
Potato, fresh	80	0	2	0	0	0								
Raisin, seedless	18	0	1	0	0	0								
Spinach	91	0	3	0	0	0								
Tomato	92	0	1	0	0	60								
Tomato juice	94	0	1	0	0	40								
Tomato paste	75	1	3	0	0	90								
Tomato puree	87	0	2	0	0	70								
Truffle, canned	75	0	9	0	0	0								
Turnip	90	0	3	0	0	0								
Water chestnut	12	1	0	0	0	0								
Calculated composition % shrink														
Moisture														
Fat														
Protein														
Properties														
% Collagen (Max. 35)														
Bind Points (Min. 1.8)														
Color Points (Min. 2)														

Curing Ingredients

- Na or K Nitrite
- Na or K Nitrate
- Prague Powder
- Na Ascorbate
- Na Erythorbate
- Ascorbic Acid
- Erythorbic Acid
- Na Acid Phosphate
- Citric Acid
- GDL
- Antioxidant
- Spices
- Alcohol
- Allspice
- Allspice, soluble
- Anise
- Anise seed
- Basil
- Bay leaves
- Bitters
- Bitters, angostura
- Brandy, flavor
- Capsicum O.R.
- Caraway
- Caraway seeds
- Caraway seed, ground
- Cardamon
- Caramel color
- Cassia
- Cayenne
- Celery, dry, ground
- Celery seed
- Celery seed, ground
- Cerelose (glucose)
- Chili pepper
- Chili powder
- Chilies
- Chili sauce
- Chives
- Cinnamon

Average Values

Section 1 of 3

	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											
Na or K Nitrate	0.1	0	0											
Prague Powder	0	0	0											
Na Ascorbate	0.1	0	0											
Na Erythorbate	0.1	0	0											
Ascorbic Acid	0.1	0	0											
Erythorbic Acid	0.1	0	0											
Na Acid Phosphate	0	0	0											
Citric Acid	0.1	0	0											
GDL	0	0	0											
Antioxidant	0	0	0											
Spices														
Alcohol	66	0	0											
Allspice	8.5	8.7	6											
Allspice, soluble	0	0	0											
Anise	10	16	18											
Anise seed	10	16	18											
Basil	6	4	14											
Bay leaves	5	8	8											
Bitters	3	14	8											
Bitters, angostura	3	14	8											
Brandy, flavor	20	5	0											
Capsicum O.R.	0	100	0											
Caraway	10	15	20											
Caraway seeds	10	15	20											
Caraway seed, ground	10	15	20											
Cardamon	8	3.5	9											
Caramel color	0	0	0											
Cassia	10	7	4											
Cayenne	8	17	12											
Celery, dry, ground	6	25	18											
Celery seed	6	25	18											
Celery seed, ground	6	25	18											
Cerelose (glucose)	0	0	0											
Chili pepper	8	17	12											
Chili powder	8	12	14											
Chilies	10	17	12											
Chili sauce	94	0	1											
Chives	91	0	2											
Cinnamon	10	3	4											

Average Values

Section 2 of 3

Spices	M o i s t u r e	F a t	P r o t e i n	Oz. unless indicated otherwise per 100 lbs. of meat										
				1	2	3	4	5	6	7	8			
Cloves	7	22	6											
Coriander	5	18	15											
Cumin	8	22	18											
Cumin seed	8	22	18											
Curacao	20	5	0											
Dill	7	4	20											
Fennel	9	15	16											
Fennel, cracked	8	15	16											
Fennel, seed	9	15	16											
Fennel seed ground	8	22	18											
Garlic juice	95	0	1											
Garlic, Powder	6	1	17											
Ginger	9	4	8.5											
Horseradish	87	0	1											
Juniper berry	83	1	0											
Lemon Extract	20	5	0											
Lemon flavor	20	5	0											
Lemon oil	0	100	0											
Liquid smoke	80	0	0											
Mace	8	30	7											
Maple extract	20	5	0											
Maple flavor	35	0	0											
Marjoram	4	7	11											
Mustard	6	24	30											
Mustard, prepared	80	4	5											
Mustard seed	78	29	25											
Nutmeg	8	33	7											
Nutmeg, oil	0	100	0											
Onion chips	4	1	9											
Onion chip, toasted	2	1	9											
Onion, granulated	4	1	9											
Onion juice	95	0	1											
Onion powder	5	1	10											
Oregano	7	10	11											
Paprika	10	13	15											
Parsley	85	1	4											
Parsley, dry	9	4	2											
Parsley flakes	9	4	23											
Pepper black	11	8.5	12											
Pepper, black, cracked	9	9	11											

Spices
Pepper, black
decorticated
Pepper, black, whole
Pepper, red
Pepper, red, cracked
Pepper, white
Pepper, white, cracked
Pepper, white, whole
Pickle, liquid
Pimiento, juice
Pimiento, powder
Rosemary
Rum flavoring
Sage
Sage, rubbed
Savory
Sesame seed
Soy sauce
Tarragon
Thyme
Tumeric
Vinegar
Vinegar and wort