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The quality and color of the sausage is largely determined by choosing the liver. The way the liver, fat and meats are processed will have the biggest impact on the quality of the sausage. A careful selection of spices will give the sausage its final character. Best liver sausages are made from livers of young animals.

### **Sausage and Processed Meat Formulations ...**

Sausage and Processed Meat Formulations by Herbert W Ockerman Considering how many meat products they are, it is perhaps

surprising that 'recipe' books for them are so few and far between.

(8 of 45 spice formulations) PORK SAUSAGE INGREDIENTS (7 of 44 meat block formulations) \* = value does not meet federal regulations or commonly accepted guidelines Source: Sausage and Processed Meat Formulations by Herbert W. Ockerman, Ph.D, Professor, Animal Sciences, College of Food, Agricultural and Environmental

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"Sausage and Processed Meat Formulations" by Herbert W. Ockerman available free on-line. ... Ockerman went around to meat producers all over the world and collected formulations for various sausages and processed meat products. Each product in the book is broken down into four categories, represented as tables:

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The amateur sausage maker is cautioned to thoroughly understand the dry-cure process before attempting to make dry-cured meats. The internet is full of very dangerous recipes copied and posted by people who have little or no understanding of lactic meat fermentation processes. Some of their recipes can kill you!

### Sausage Recipes and Formulations

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Sausage products in this group include fresh pork and beef sausages. Use of prerigor meat in fresh sausage production. In many tropical and subtropical countries, fresh sausages are often produced from warm slaughtered or prerigor meat. This practice can only be encouraged since prerigor meat is an excellent raw material for these products.

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Processed meat has consistently been linked with harmful effects on health. This is a fact that health-conscious people have been aware of for decades.

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### Sausage and processed meat formulations

compiled sausage recipes. ... cut meat into small pieces and mix with the dry milk or soy powder both are tasteless and their primary purpose is to keep the sausage juicy. place the rest of the spices in a container and add 1 quart of cold water, mix well, pour

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