

Meat Processing News

Department of Animal Sciences and Industry
Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Spices: A Baker's Dozen for Processed Meats

Part II: Written by Bruce Armstrong, Alferi Laboratories, reprinted with permission

Spices in Meat Products

Wieners/Hot Dogs - The flavor of most wieners is black pepper and nutmeg. Other wieners have coriander for a lighter and sweeter flavor. Beef wieners have a distinct garlic flavor. Onion is a popular flavor in chicken hot dogs. Smoke is an important flavor of wieners. It is not a spice, but it can be confusing when tasting two products for flavor comparison. Mustard usage is common. Wieners are eaten warm. This method of serving brings out more flavors.

Bologna - Bologna has the same flavor as wieners. The common difference is bologna usually has garlic in addition to the other spices. Because bologna is served cold the garlic increases the overall flavor.

Smoked Sausage - Two major types define smoked sausage. The first type is the Wisconsin type. Its flavor comes from coriander, black pepper, and higher levels of dextrose.

The second type is the Hot Link type. Strong sage and hot red pepper are the flavors of this sausage. One processor asked for enough heat to "melt the sidewalk." Both products earn their name from a heavy smoke application. The smoke and dextrose blend to create a desirable flavor.

Polish/Kielbasa Sausage - Polish sausage is similar to smoked sausage. Black pepper, coriander, nutmeg, and garlic are the flavors in polish sausage. Usually marjoram is added to Kielbasa to give it a unique flavor.

Fresh Pork Sausage - Black pepper and sage are the typical flavors in pork sausage. Red pepper is added to create hot varieties. Ginger helps prevent "burping" from sage. Dextrose is added to help the browning characteristics of the sausage.

Bratwurst - Black pepper and nutmeg are the typical flavors in bratwurst. Corn syrup and dextrose are used in brats for added browning.

Italian Sausage - Black pepper and fennel are the typical flavors in Italian sausage. Mild

Italian sausage has garlic added for flavor. Hot Italian sausage has red pepper and paprika added.

Liverwurst/Braunschwieger - White pepper, nutmeg, and onion are the typical flavors in liverwurst. Bacon is added to braunschwieger. These products do benefit from the sweet flavor of non-fat dry milk.

Cotto (Cooked) Salami - Black pepper, nutmeg, and garlic are the typical flavors of salami. Whole or cracked black pepper aids the visual impact of this sausage.

Pepperoni - Black pepper, red pepper, garlic, paprika, and garlic are typical flavors of pepperoni. A significant flavor in addition is the "tang" that is produced by the lactic acid starter culture. Pepperoni has a standard of identity defined by the final moisture to protein ratio of 1.6:1.

Summer Sausage - Black pepper and nutmeg are the typical flavors of summer sausage. Garlic is added to some summer sausage particularly beef summer sausage. Tang is an important flavor of summer sausage. Using the lactic acid starter culture described in the pepperoni section produces this "tang." It is not as dry a product as pepperoni.

Dry Sausage - These products are not fully cooked. Drying over long periods of time give them a distinct flavor and firmness. Black pepper, nutmeg, garlic, and wines give them their typical and unique flavors.

Cured Products; Ham, Bacon, Corned Beef, Canadian Bacon - These products use little or no spices. Spice extractives of allspice, cloves, cinnamon, and garlic are used in these products.

Most sausages in the United States have a European base. New sausage products, which will lead to new spice usage, include Mexican, Cajun, Caribbean, and Oriental. Sausage has the opportunity to be an ingredient in gourmet cooking. Eating Cajun Andouille in a bun like Bratwurst does not work. Cooked in rice as seasoning meat does work with Andouille.

Upcoming Events

HACCP Workshops
September 7-9,
Mt. Vernon, Mo.
November 28-30, Lincoln,
Neb.

Recall Workshops
October 12, Omaha, Neb.

Sanitation & GMP
Workshop
October 11, Omaha, Neb.

Details available at:
<http://www.oznet.ksu.edu/haccp/Workshops.htm>

Words That Sell

According to a report in the July 2001 *The National Provisioner*, the top marketing tags on new sausage products from 1999 to the present were:

Low Fat	Single Serving	Organic
Kids	Microwaveable	Co-branded
Upscale	Fresh	
Quick	Natural	
Gourmet	No Preservatives	

New Sausage Labeling Regs

Beginning September 5, 2001, the Food Safety and Inspection Service (FSIS) will require sausage manufacturers to **label the source of natural sausage casings** if they are derived from a different type of meat or poultry than the meat or poultry encased in the sausage. Sausage products encased in regenerated collagen casings will have to have a statement on the label disclosing the use of regenerated collagen casings but not the source of the casing. FSIS will consider the labels developed to make these declarations to be generically approved.

FSIS concluded that providing information that a casing is from regenerated collagen will indicate to consumers that they are purchasing a sausage product with a casing not necessarily made from the same type of meat or poultry enclosed in the casing. Thus, this material fact about the nature of the product would be disclosed, and the product would not be mis-branded.

The identity of the casing, if required, may be placed on the principal display panel or in the ingredient statement. The labels of sausages encased in regenerated collagen casings shall disclose this fact on the product label. The

fact that the sausage is encased in collagen may be placed on the principal display panel or in the ingredient statement.

Establishments producing, manufacturing, or using natural sausage casings, or sausages encased in natural casings, will be required to **maintain records** documenting the source of the casings. Since FSIS understands that the processing of regenerated collagen casings renders the detection of the species protein impossible, no recordkeeping for regenerated collagen casings is required.

Manufacturers will be able to defer the development of new labels for sausage products in natural casings and regenerated collagen casings until their existing stocks of labels are exhausted.

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A handwritten signature in black ink, appearing to read "Liz Boyle".

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