

Sausage Recipe/Cure Calculations

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Legend: OK to change stored as BATCH info Don't change
 OK to change (restricted lists)

Sausage Recipe Load/Store:

Load via button at right, or initialize and type in your own recipe.

Load (Retrieve) DIFFERENT Recipe from Library/Log
 Initialize, Scale, or Restore THIS Recipe
 Store THIS Recipe and/or Batch Info to Library/Log

Recipe Name: **Kielbasa (Smoked Pork+Beef) Peery & Reavis p.141**
 Variation Name: **pork + beef**
 Date entered: 7/8/2015
 Date used: 6/24/2016
 15% max liquid absorption (% of meat weight)(default 15%)
 0% liquid added by packer (% of meat wt.)(default:0%)
 Show Typical Ingredient Percentages
 Overwrite Recipe Abstract with Typical Recipe
 For 'skin-on' brined meats, reduce weight entry by 10%

Processing Tools:
 Print only 1st Page
 Check Ingredients

Weight Units--> **kg.** state: Heated to 150 IMT. Cook before eating. if smoked, must use Cure #1

Ingredients: style: **smoked/cooked** (from below) fat: 22.4%, salt: 1.24% nitrite: 152 ppm, nitrate: no nitrate

kg.	est.volume	grams	pct.	item	
0.00600	1.01 tsp	6.000	0.24%	Prague powder #1	note <ingredient 1>
0.02500	4.19 tsp	25.000	1.01%	salt (non-iodized)	4 tsp kosher
1.36200		1,362.000	55.08%	Pork Class II-A: <30%. Pork butt	3 #
0.90800		908.000	36.72%	Beef II:<16% fat (2mm)	2#
-		-	0.00%	Other Meat 2	note <ingredient 5>
-		-	0.00%	Other Meat 3	note <ingredient 6>
0.01260	1.00 Tbsp	12.600	0.51%	table sugar	1 Tbsp
-	.00 tsp	-	0.00%	other sugar 1	note <ingredient 8>
-	.00 tsp	-	0.00%	other sugar 2	note <ingredient 9>
0.01600	4.01 Tbsp	16.000	0.65%	non fat dry milk	1/4 cup
-		-	0.00%	<extender-general binder>	note <ingredient 11>
0.00050		0.500	0.02%	Ascorbic acid	1/4 tsp (original)
-		-	0.00%	<Fermentation + Flavor enhancer>	note <ingredient 13>
-		-	0.00%	<Preservative>	note <ingredient 14>
0.12000	120.00 ml	120.000	4.85%	water	note <ingredient 15>
-	0.00 ml	-	0.00%	other liquid 1	note <ingredient 16>
-	0.00 ml	-	0.00%	other liquid 2	note <ingredient 17>
-	0.00 ml	-	0.00%	other liquid 3	note <ingredient 18>
0.00630	3.00 tsp	6.300	0.25%	paprika sweet	1 Tbsp
0.00480	2.00 tsp	4.800	0.19%	pepper (white)	2 tsp
0.00125	.50 tsp	1.250	0.05%	celery seed	1/2 tsp
0.00100	.50 tsp	1.000	0.04%	coriander (ground seed)	1/2 tsp
0.00100	.49 tsp	1.000	0.04%	nutmeg (ground)	1/2 tsp
0.00070	.50 tsp	0.700	0.03%	thyme	1/2 tsp
0.00750	3.00 tsp	7.500	0.30%	garlic (fresh)	1 Tbsp minced
-	.00 tsp	-	0.00%	<herb/spice>	note <ingredient 26>
-	.00 tsp	-	0.00%	<herb/spice>	note <ingredient 27>
-	.00 tsp	-	0.00%	<herb/spice>	note <ingredient 28>

2.4727	total weight, kg.	...of sausage (ignores casing)		
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For Brining, this application works fine.

—For dry cure, stitch pumping, or wet

brining, enter total actual amounts of

seasonings and brine. Resulting liquid

+ meat phase compositions listed at right.

—Liquid and meat phase compositions

are approximate for wet-brined recipes.

The approach is to enter the percent of

meat weight absorbed (default 15%) and

the percent of liquid added by the packer.

Anything above "amt absorbed" is brine.

These two columns add up to

the overall figures at left.

Brine Bulk/Absorbed Amts	
kg(brine)	kg(absorbed)
-	0.00600
-	0.02500
-	1.36200
-	0.90800
-	-
-	-
-	0.01260
-	-
-	-
-	0.01600
-	-
-	0.00050
-	-
-	-
-	0.12000
-	-
-	-
-	-
-	0.00630
-	0.00480
-	0.00125
-	0.00100
-	0.00100
-	0.00070
-	0.00750
-	-
-	-
-	-
0.0000	2.4727

