

French hot dog sausage (saucisse de strasbourg)

Typical recipe

INGOING MEATS

▶ pork lean meat	200
▶ beef lean meat	190
▶ backfat	170
▶ pork jowl	220
▶ ice	190

OTHER INGREDIENTS/ADDITIVES

▶ 0.6% nitrite-salt premix	18
▶ polyphosphates	3
▶ ascorbic acid.....	0.3
▶ dextrose	2.7
▶ lactose.....	3
▶ pepper	2
▶ nutmeg.....	1
TOTAL.....	1.000

Suggested mode of use

**SIMMER TO REHEAT AT DESIRED TEMPERATURE
(DO NOT BOIL)**

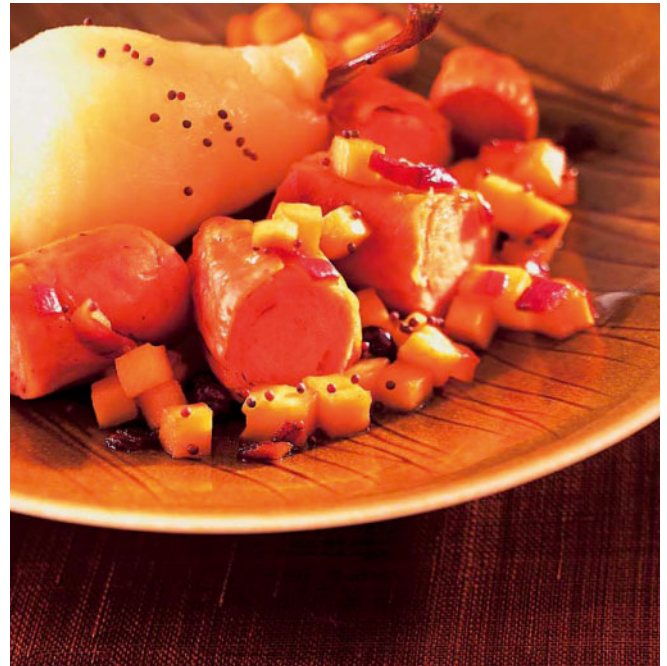
Typical shelf life

STRASBOURG SAUSAGE RETAILED OVER DELICATESSEN-COUNTER OR SUPPLIED TO CATERING

▶ Vacuum pack.....	45d /+4°C
--------------------	-----------

STRASBOURG SAUSAGE CONSUMER PACKS IN DISPLAY CABINETS

▶ Vacuum pack or under modified/protective atmosphere.....	21 d/+4°C
--	-----------



11/15/07

CICT infocharcuteries

May alternatively
be processed as longer
keepable shelf stable product

Process flow sheet

Regulation (EC)N° 178/2002: art 18: traceability and art 14: Product safety requirement
French consumer code: art L221.1: Food business operator liable to product safety for foreseen as well reasonably predictable use.
Process validation and verification + Product quality monitoring



Technological and microbiological quality

FLAKING, BREAKING TO MEAT CHUNKS



BOWLCHOPPING

- conventional
- vacuum



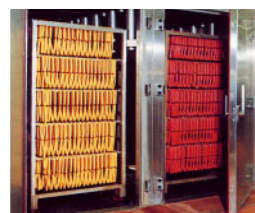
VACUUM STUFFING

- twisting
- loading sticks and trolleys



SMOKING-COOKING COOLING (water/brine shower)

Batch or continuous process



Performance standards
(ex: lethal value 40 minutes)

Consumer packs taken
from display cabinets

LOADING AND PACKAGING

Control and monitoring
measures

Clean production environment

SINGLING OUT SAUSAGES

(where applying, peeling out
cellulose casings)