

Table of contents

Preface – Foreword

Possible Applications for this Recipe Book – Approach

1. Sliceable Fermented Raw Sausages.....Recipe No.

<i>Schinkenplockwurst</i> , Recipe No. 1	1.1
<i>Schinkenplockwurst</i> , Recipe No. 2	1.2
Special Quality Salami	1.3
<i>Salami</i> , Recipe No. 1	1.4
<i>Salami</i> , Recipe No. 2	1.5
Special Quality Beef Salami	1.6
<i>Schlackwurst</i>	1.7
<i>Cervelatwurst</i>	1.8
<i>Schinkenmettwurst</i>	1.9
<i>Air-Dried Beef Mettwurst</i>	1.10
<i>Air-Dried Mettwurst</i>	1.11
<i>Plockwurst</i> , basic	1.12
<i>Knoblauchwurst</i>	1.13
<i>Mettenden</i> , Recipe No. 1	1.14
<i>Mettenden</i> , Recipe No. 2	1.15
<i>Landjäger</i> , Recipe No. 1	1.16
<i>Landjäger</i> , Recipe No. 2.....	1.17
<i>Peperoni</i> in Cellulose Casings.....	1.18

2. Spreadable Fermented Raw SausagesRecipe No.

<i>Teewurst</i> , finely ground, Recipe No. 1.....	2.1
<i>Teewurst</i> , finely ground, Recipe No. 2.....	2.2
Spreadable Mettwurst , Recipe No. 1	2.3
Spreadable Mettwurst , Recipe No. 2	2.4
<i>Schmierwurst</i>	2.5
Coarse Mettwurst , Recipe No. 1	2.6
Coarse Mettwurst , Recipe No. 2	2.7
Coarse Mettwurst , Recipe No. 3	2.8
Onion Mettwurst , Recipe No. 1	2.9
Onion Mettwurst , Recipe No. 2	2.10

3. Small Diameter Scalded Sausages ("Brühwürstchen") Recipe No.

<i>Würstchen</i> , Frankfurter Style, scalded	3.1
<i>Special Quality Würstchen</i>	3.2
<i>Wiener Würstchen</i>	3.3
<i>Turkey Würstchen</i> in Sheep Intestines.....	3.4
<i>Beef Würstchen</i> in Sheep Intestines.....	3.5
<i>Bockwurst</i>	3.6
<i>Jagdwürstchen</i>	3.7
<i>Debreziner</i>	3.8
<i>Bauernwürstchen</i>	3.9
<i>Hot Dog Knacker</i> Style	3.10
<i>Beef Links Frankfurter</i> Style.....	3.11
<i>Knackwurst, or Rote</i>	3.12
<i>Knacker</i> , basic.....	3.13
<i>Veal Bratwurst</i> , scalded.....	3.14
<i>Weißwurst Munich</i> Style, Recipe No. 1	3.15
<i>Weißwurst Munich</i> Style, Recipe No. 2	3.16
<i>Bratwurst Hessian</i> Style.....	3.17
<i>Pork Bratwürstchen</i> , scalded	3.18
<i>Special Quality Bratwurst, Nuremberg</i> Style	3.19
<i>Beef Bratwurst</i> , scalded with coarse visual meat.....	3.20

4. Scalded Sausages, finely cut..... Recipe No.

<i>Special Quality Lyoner</i> , Recipe No. 1.....	4.1
<i>Special Quality Lyoner</i> , Recipe No. 2.....	4.2
<i>Special Quality Turkey Lyoner</i> , low-fat	4.3
<i>Special Quality Beef Lyoner</i> , low-fat	4.4
<i>Special Quality Beef Lyoner</i>	4.5
<i>Special Quality Lyoner</i> , low-fat	4.6
<i>Aufschmitt Emulsion</i> , Recipe No. 1	4.7
<i>Aufschmitt Emulsion</i> , Recipe No. 2	4.8
<i>Aufschmitt Emulsion</i> , Recipe No. 3	4.9
<i>Fleischkäse</i> , finely cut	4.10
<i>Leberkäse</i> , finely cut.....	4.11
<i>Fleischwurst</i> , Recipe No. 1	4.12
<i>Fleischwurst</i> , Recipe No. 2	4.13
<i>Fleischwurst</i> , Recipe No. 3	4.14
<i>Fleischkäse</i> , basic	4.15
<i>Fleischwurst</i> , basic	4.16
<i>Roter Block</i> , Contrasting Emulsion with Blood.....	4.17

<i>Leberpastete</i> , scalded sausage style.....	4.18
<i>Basis for Fleischsalat</i> , without phosphate	4.19
<i>Special Quality Gelbwurst</i>	4.20
<i>Gelbwurst</i>	4.21

5. Coarse Scalded Sausages.....Recipe No.

<i>Blasenwurst Göttingen Style</i>	5.1
<i>Bierwurst</i> , Recipe No. 1	5.2
<i>Bierwurst</i> , Recipe No. 2	5.3
<i>Bierwurst</i> , Recipe No. 3	5.4
<i>Bierwurst</i> , Recipe No. 4	5.5
<i>Bauernwurst – Tyrolian Style</i> , Tyrolian Style <i>Jagdwurst</i> , Recipe No. 1 ...	5.6
Tyrolian Style <i>Bauernwurst</i> , Tyrolian Style <i>Jagdwurst</i> , Recipe No. 2	5.7
<i>Schinkenkrakauer</i>	5.8
<i>Special Quality Krakauer, Brühpolnische</i>	5.9
<i>Jagdwurst</i> , South German Style	5.10
<i>Turkey Jagdwurst</i> , low-fat	5.11
<i>Beef Jagdwurst</i>	5.12
<i>Jagdwurst</i> , North German Style	5.13
<i>Special Quality Schweinskäse</i>	5.14
<i>Special Quality Schinkenwurst</i> , Recipe No. 1	5.15
<i>Special Quality Schinkenwurst</i> , Recipe No. 2	5.16
<i>Schinkenwurst</i> , Stuttgart Style	5.17
<i>Coarse Fleischkäse</i> , Recipe No. 1	5.18
<i>Coarse Fleischkäse</i> , Recipe No. 2	5.19
<i>Leberkäse</i> , coarse	5.20
<i>Knoblauchwurst</i> , scalded	5.21
<i>Smoked Schinkenwurst</i>	5.22
<i>Touristenwurst</i>	5.23
<i>Scalded Krakauer</i>	5.24
<i>Scalded Krakauer</i> , basic	5.25

6. Scalded Sausages with Visual MeatRecipe No.

<i>Bierschinken</i> , Recipe No. 1	6.1
<i>Bierschinken</i> , Recipe No. 2	6.2
<i>Bierschinken</i> , Recipe No. 3	6.3
<i>Turkey Bierschinken</i> , low-fat	6.4
<i>Beef Bierschinken</i>	6.5
<i>Schinkenpastete</i>	6.6
<i>Beef and Mushroom Pastete</i>	6.7
<i>Tongue and Mushroom Pastete</i>	6.8

Imitation Wild Pig <i>Pastete</i>	6.9
Presskopf Stuttgart Style	6.10
South German <i>Mortadella</i> with <i>Roter Block</i>	6.11
Zigeunerwurst	6.12

7. Cooked Sausages and Jellied Meats – Liverwursts.....**Recipe No.**

Veal <i>Leberwurst</i>	7.1
Veal <i>Leberwurst</i> with Cream	7.2
Special Quality <i>Leberwurst</i>	7.3
Fine Beef <i>Leberwurst</i> with Cream	7.4
<i>Thüringer Leberwurst</i>	7.5
Coarse <i>Leberwurst</i> without emulsion	7.6
<i>Gutsleberwurst</i>, Recipe No. 1	7.7
<i>Gutsleberwurst</i>, Recipe No. 2	7.8
<i>Leberwurst Palatinate Style</i>	7.9
<i>Hausmacherleberwurst or Bauernleberwurst</i>	7.10
Special Quality Turkey <i>Leberwurst</i>	7.11

8. Cooked Sausages and Jellied Meats – Blood Sausages**Recipe No.**

<i>Zungenwurst</i>	8.1
<i>Thüringer Rotwurst</i>	8.2
<i>Schinkenrotwurst</i>	8.3
<i>Leberrotwurst</i>	8.4
<i>Gutsrotwurst</i>	8.5
<i>Roter Schwartenmagen</i>	8.6
<i>Pfeffer-Blutwurst / Blutdauerwurst</i>	8.7

9. Cooked Sausages and Jellied Meats – Jellied Meats.....**Recipe No.**

<i>Weißen Presssack</i>	9.1
<i>Weißen Schwartenmagen</i>	9.2
<i>Weiße Presswurst, Stuttgart Style</i>	9.3
<i>Schinkensülze</i>	9.4
<i>Zungen-Champignon-Sülze</i>	9.5
<i>Schweinskopfsülze</i>	9.6
Corned Beef, Recipe No. 1	9.7
Corned Beef, Recipe No. 2	9.8

10. Emulsions

Fat and Milk Protein Emulsion	10.1
Raw Rind Emulsion	10.2

11. Manufacturing Methods

Sliceable Fermented Raw Sausage – Comminution Methods.....	11.1
Sliceable Fermented Raw Sausage – Explanations about Comminution Processing.....	11.2
Spreadable Fermented Raw Sausage, finely cut – Cutting Methods ...	11.3
Spreadable Fermented Raw Sausage, finely cut – Explanations about the Cutting Method	11.4
Scalded Sausages, finely cut – Cutting Methods.....	11.5
Scalded sausages or Brühwürste, finely cut – Explanations about the Cutting Method	11.6
Scalded coarse sausage, storable without refrigeration, basic lean meat mixture – Explanations about the Cutting Method....	11.7
Leberwürste, finely cut – Cutting Methods.....	11.8
Leberwurst, finely cut – Explanations about the Cutting Method.....	11.9
Blood Sausages – Manufacturing Methods	11.10
Blutwurst with Red to Bright Red Color – Explanations about the Cutting Method	11.11

12. Further processing

Scalded Sausages, Cooked Sausage – Smoking, Cooking – Guide Numbers for Closed Systems.....	12.1
Smoking, Cooking – Explanations	12.2
Smoking and Fermenting Raw Sausage – Closed System	12.3
Fermented Raw Sausage; Fermentation – Explanations.....	12.4

13. Examples for Operational Organization

Form for the Operational Organization	13.1
Operational Organization – Example of a Recipe Form for Manufacturing.....	13.2
Blank Form for the Operational Organization.....	13.3
Blank Form for the Operational Organization.....	13.4

