

# Making Sausages



Step-by-step guide



Take lean diced pork. The shoulder is the best cut to use.



Mince the pork using a 5mm mincing blade.



Add the rusk, seasoning and other ingredients.



And mix thoroughly.



Add chilled water.



And continue to mix until you have a stiff dropping consistency.



The mix should be firm to handle.



Pass the mix back through the mincer again using a 5mm blade.



Put the mix into a sausage filling machine.



Put the skin over the nozzle and allow for a small amount of skin to hang loose before you begin to fill the skins.



Gently turn the sausage machine handle, filling the skin to form one continuous sausage. Be careful not to under or over fill the skins, as this can cause bursting during cooking.



Decide on the length that you want for each sausage and, squeezing the skin at the desired length intervals, form and link the sausages.



And there you have it, the ideal sausage, formed into links. Now refrigerate for between four and 12 hours.

Sausages can be fried, oven baked, grilled or barbecued.

## PORK SAUSAGE

Using a sausage pre-mix, available from ingredient suppliers

3.45kg (7lb 10oz) pork meat (80VL)

0.567kg (1lb 4oz) sausage mix

0.523kg (1lb 2oz) cold water / ice

### Method A – using a mixer

- 1 Mince the meat and place in mixer.
- 2 Add sausage mix and mix well, to evenly distribute.
- 3 Gradually add water and mix in until absorbed.
- 4 Remince through a 5mm or 8mm plate to achieve the desired texture.

*Note:*

- *Mincing the meat through a coarser plate will result in a coarser textured sausage*
- *Temperature after processing should not exceed 5°C*

### Method B – using a bowl chopper

- 1 Roughly dice the meat and place in the bowl cutter.
- 2 On slow speed, sprinkle on sausage mix and chop until dispersed.
- 3 Gradually add half the water (iced cold water) and chop until absorbed. (This step can be carried out on a high speed to obtain a finer textured sausage if desired).
- 4 On slow speed, add the balance of the water and chop until desired texture is obtained.

### Filling

The sausage meat can be filled into hog, sheep or collagen casing and link as desired.

Store under refrigeration.

### Labelling / Legislation

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department. If you wish to use other meats please use the butcher's calculator [www.foodstandards.gov.uk/foodindustry/guidancenotes/](http://www.foodstandards.gov.uk/foodindustry/guidancenotes/) to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.



*This recipe is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meats stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats or change the visual lean content you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.*



For further information call us on 0247 669 2051

email: [foodservice@bpex.org.uk](mailto:foodservice@bpex.org.uk)

[www.porkforcaterers.com](http://www.porkforcaterers.com)

**BPEX**

**Stoneleigh Park**

**Kenilworth**

**Warwickshire**

**CV8 2TL**

BPEX is a division of the Agriculture and Horticulture Development Board (AHDB)

