

FULLY COOKED *Meats*

TERMINOLOGY

Below you'll find terminology to help you further understand and choose the right products for your specific needs.

ITALIAN SAUSAGE

Typically made from pork, Italian sausage must consist of at least 85% meat with a total fat content of not more than 35% in the finished product. If another animal or poultry species is used, that species name must appear in the product name, such as "Italian Sausage with Beef." Products shall be seasoned with pepper and either fennel or anise or a combination of both. Optional ingredients include paprika, red and/or green peppers, onions, parsley, basil, oregano, garlic, marjoram, monosodium glutamate, antioxidants, sugar, and other sweeteners. Up to 3% water may be added to facilitate mixing.

COOKED SAUSAGE

Cooked sausage may be prepared from one or more kinds of animal species and seasoned with any type of spice. If poultry meat is used in combination with meat species, both species names must appear in the product name. Finished products shall contain no more than 30% fat. Water may be added to facilitate mixing, but the sausage shall contain no more than 10% added water.

BREAKFAST SAUSAGE & PORK SAUSAGE

Both breakfast sausages and pork sausages permit a total fat content of no more than 50% in the finished product. Spices to achieve a typical pork sausage flavor may contain any combination of black and red pepper, sage and/or thyme. Water may be added to facilitate mixing, but no more than 3%.

GROUND BEEF & HAMBURGER

Both ground beef and hamburger are beef products that do not exceed 30% fat content before cooking. Products may be seasoned, but must not contain added water, binders or extenders.

ITALIAN-STYLE PIZZA TOPPING

In addition to meeting the regulations for a pizza topping product, Italian-style pizza toppings must contain anise or fennel or Italian-type cheese (such as mozzarella, Parmesan, provolone, ricotta, Romano) or at least three of the following: basil, garlic, marjoram, olive oil or oregano.

PIZZA TOPPING, PORK TOPPING & BEEF TOPPING

"Topping" is a relatively nonspecific classification and includes those products that indicate the type of meat or poultry in the product name. Toppings do not have regulated amounts for ingredients and may include water, extenders, binders and any type of spices. (Beef products that are all meat are also often called "beef topping".)

EXTENDERS

Extenders are generally added to achieve cost reduction and a desired texture. The most commonly used extenders are soy proteins, such as textured vegetable protein (TVP). Commonly used soy products contain different amounts of protein—soy flour (50%), soy concentrate (70%) and isolated soy protein (90%).