## **Frequently Asked Questions**

Q1). Define sausage.

It is difficult to fit sausages into one single definition since they are many and varied. Attempts have been made to define sausages either by shape, type, or meat content. Therefore sausages may be defined as comminuted processed meat products made from red meat, poultry or a combination of these, and with the addition of water, binder and other functional ingredients and then stuffed into the casings.

Q2). Write the classification of sausages.

Although sausages can be classified into several ways but no single system of classification is completely satisfactory. General classification of sausages is as follows:

- 1) Based on degree of chopping
  - a) Coarsely ground
  - b) Emulsion or finely chopped
- 2) Based on amount of cooking
  - a) Uncooked
  - b) Cooked
- 3) Based on amount of smoking

- a) Unsmoked
- b) Smoked
- 4) Based on amount of water added
  - a) No water added
  - b) Water added
- 5) Based on amount of curing
  - a) Uncured
  - b) Cured
- 6) Based on amount of fermentation
  - a) Unfermented
  - b) Fermented
- 7) Based on amount of moisture in the final product
  - a) Dried
  - b) Semi dried
- Q3). Classify sausages according to USDA Meat inspection system.
- The USDA System categorizes sausages as
  - A) Fresh sausages
  - B) Uncooked smoked sausages
  - C) Cooked smoked sausages
  - D) Fermented sausages
  - E) Luncheon meat

## Q4). What are fresh sausages?

Fresh sausages are usually made from fresh, ground meat viz; carabeef, beef and pork, which are seasoned and stuffed into casings, or left in bulk form. Their taste, texture, tenderness and color are directly related to the ratio of fat to lean. Fresh sausage is not cured or smoked but must be kept under refrigeration and thoroughly cooked before serving. Examples are fresh pork sausages, fresh beef sausages, breakfast sausages. Fresh pork sausages are usually made from fresh or frozen pork but not including pork by products. The fat content of the finished product should not be more than 50%. In case of fresh beef sausage the finished product should not contain more than 30% fat.

Q5). Write short note on fermented sausages.

Fermentation which is one of the oldest methods of meat preservation is used in making fermented sausages. Fermented sausages are characterised by their relatively longer shelf life, distinctive tangy flavour, which is brought about by production of lactic acid in the fermentation process. Traditionally, fermented sausages are made from acid bacteria naturally present in the meat or with the inoculation of the new batch from outside. The introduction of microflora occurs at the chopping point and

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the mix is filled into casings and left to ferment and then dried. Some processes allow drying before cooking. The development of the pathogenic bacteria is inhibited by the acid produced by fermentation. The low pH and the dry nature of the product are primarily responsible for the long keeping quality. Fermented sausages have relatively higher meat content and take a longer time to prepare owing to the series of required drying processes, which may take up to seven weeks. Semi dry sausages are smoked, cooked and finished off as dried.

Q6). What are dry and semi-dry sausages?

Dry sausages are lightly smoked and are drier, firmer and higher in price than semi dry sausages. Examples include salamis and pepperoni.

Semi dry sausages are fully cooked in the smoke house to aid in the drying process. They usually contain more residual moisture than dry sausages. Examples include summer sausage, thuringer and Lebanon Bolonga.

Q7). Briefly write about the role of emulsifiers in sausage mix. Emulsifiers help in stabilization of emulsion by enhancing the intimate holding of oil, fat and water as a mix. The most commonly used stabilizers in sausage making are diphosphate and triphosphate.

Q8). What are the different processing steps involved in sausage manufacture?

Sausage making is a continuous sequence of different steps in which each step is an integral part of the whole process. The operational procedure begins with the grinding of meat and proceeds through packing. The different processing steps involved are as under;

- (i) Grinding
- (ii) Mixing
- (iii) Chopping
- (iv) Emulsifying
- (v) Stuffing/filling
- (vi) Linking and tying
- (vii) Cooking
- (viii) Smoking
- (ix) Packaging and labelling
- (x) Storage and distribution

Q9). What are the various changes that meat undergoes during chopping in sausage manufacture?

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During chopping in sausage making a number of physical and chemical changes take place among which comminution and size reduction are notable. Comminution is widely used term in the food industry as well as in sausage making. The size reduction and emulsification have little or no preservative effect. However they are used to improve the eating quality or suitability of food for further processing and to increase the range of products available. Comminution in sausage making is conducted with meat in the presence of salt concentration sufficient to give an ionic strength to induce swelling, water binding and partial extraction of the myofibrillar protein component.