



Glossary

Sausage: The term sausage is derived from latin word “salsus” meaning salt or literally translated, refers to chopped or minced meat preserved by salting.

Uncooked, Smoked Sausages: These are almost similar to fresh sausages except that they are smoked to give the product a characteristic flavor and color. Examples are kielbasas and mettwurst.

Luncheon meat: This is cured cooked product made from comminuted meat and may contain mechanically deboned meat and added water and/or ice upto 3% of total.

Cooked sausages: These are comminuted, semi-solid sausages often prepared from one or more kinds of raw skeletal meat and/or poultry.

]Semi-dry sausages: These are fully cooked in the smoke house to aid in the drying process, usually contain more residual moisture than dry sausages.



Sausage casings: These natural casings are largely made from parts of the alimentary canal of various animals or collagen which has the unique characteristics of variable permeability.

Smoking: Use of smoke, either natural or liquid, to achieve the desired flavour, color, antimicrobial, antioxidant and preservative effects is a common practice in sausage making.

Linking and tying: Tying of the encased mass after stuffing, with thread or fastened with metal clips.

Fermented sausages: These are characterised by their relatively long shelf life, a distinctive tangy flavor, which is brought about by production of lactic acid in the fermentation process.

Antioxidants: Antioxidants are added in sausages to increase their shelf life by preventing fat rancidity and color change.

Flavor enhancers: Flavor enhancers reinforce the flavor inherent in the product by its effect on taste buds.