Specifications for Evaluating Frankfurters/Smoked Sausage

Description:
Frankfurters (Coarse Ground & Emulsified) and Small Diameter Smoked and Cooked Sausages are generally smoked, and the external appearance should be a golden, mahogany color. The product entry should be judged as a whole, and links should be consistent in length and diameter. For natural and collagen casing products, the ends should not be excessively trimmed and/or there should not be excessive casing twists at the ends of the sausage. Smoke streaks and spots should be downgraded. The internal appearance is evaluated by cutting a link in half lengthwise to expose the interior of the sausage. Internal attributes should include a deep, reddish-pink, cured color with uniform particle size and ingredient distribution.

Evaluation:
Frankfurters and Small Diameter Smoked and Cooked Sausages should be evaluated by the following criteria:

1. External appearance: The external appearance should be desirable. A golden, mahogany color should exist. The color should be uniform throughout each and all of the links. The links should be very uniform in shape and size (including diameter). If spices (such as black pepper) or non-meat ingredients (e.g. cheese) are present on the surface, they should be uniformly dispersed throughout. Any noticeable defects (e.g. greasiness, pin-holes, wrinkles, touch-marks, etc.) should downgrade the exhibit.

2. Internal appearance: The internal appearance should be desirable. For beef and/or pork sausages, a deep, reddish-pink cured color should exist. For poultry sausages, a light reddish-pink color is desired. The texture of the sausage should not be too dry or too wet. Too much connective tissue should be downgrade the exhibit. The lean and fat particle size should be uniform throughout the sausage. If spices/non-meat ingredients are visually present, they should be uniform in size and uniformly distributed throughout the sausage. Any air pockets, voids, unidentified objects (such as hard cartilage or bone) should downgrade the exhibit.