

FRESH SAUSAGE

MANUFACTURING & LABELING



THE FOLLOWING EXTRACTS ARE FROM THE PENNSYLVANIA FOOD LAW (ACT 70) AND USDA INFORMATION.

FRESH SAUSAGE.

FRESH SAUSAGE IS MADE FROM FINELY CHOPPED BEEF AND/OR PORK AND VARIOUS AMOUNTS OF SEASONING.
SAUSAGE IS SOLD IN CASINGS OR BULK FORM.

FRESH SAUSAGE MAY CONTAIN:

1. ADDED WATER NOT TO EXCEED 3 PERCENT (FOR MIXING PURPOSES ONLY)
2. SEASONING (SALT, SPICES, SUGARS, ECT.)
3. USDA APPROVED PRE-MIXES

FRESH SAUSAGE MAY NOT CONTAIN:

1. ANY PRESERVATIVES INCLUDING SULFITES; ARTIFICIAL COLORING; PHOSAPHATES
2. MORE THAN 50 PERCENT FAT IN THE CASE OF FRESH PORK SAUSAGE; NOT MORE THAN 30 PERCENT FAT FOR FRESH BEEF SAUSAGE

FRESH SAUSAGE LABELING

FRESH SAUSAGE SOLD AT RETAIL, INCLUDING INDIVIDUAL PACKAGES AND THAT SOLD FROM BULK, SUCH AS FROM DELI CASE, MUST HAVE AN INGREDIENT DECLARATION INCLUDING ADDED WATER IF USED.

DURING MANUFACTURE, NO MORE THAN THREE POUNDS NET ADDED WATER MAY BE ADDED TO EACH 100 POUNDS OF FRESH SAUSGE MADE. FOR SMALLER BATHES THIS MAY BE DECREASE PROPORTIONATELY.

EXAMPLE: NOT MORE THAN 1.5 POUNDS FOR A 50 POUND BATCH; NOT MORE THAN 0.3 POUNDS FOR A 10 POUND BATCH.