

Sausage: Raw Material Source Descriptors

General Sources



1. Primal & Subprimal Cuts



2. Trimmings (Variable Lean Points)



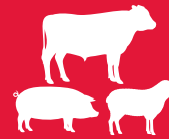
3. Variety Meats

Definitions:

Meat: Animal tissue suitable for food

Variety Meats: Edible meat and other tissues from the animal

Meat Categories:



Red Meat



Poultry

Variety Meat Examples:

Red Meat

Liver
Heart
Kidneys
Intestines
Spleen
Tripe
Tongue
Cheek & Head

Poultry

Liver
Heart
Gizzards

Specific Lean Points



Extra lean - 90%
Special lean - 80%
50/50 trim - 45-55% fat
Regular trim - 55-60% fat
Fat trimmings - 80% fat



Bull or cow meat (90% lean)
Chucks (75-90% lean)
Rounds (Insides, outsides, knuckles)
Trimmings (90's, 80's, 70's, 50's (lean))



Chicken meat* *Natural proportions*
(light 50-65%; dark 35-50%)
Light (white) meat 100%
Dark meat 100%

Skin* *Natural proportions*

*Refer to regulation for acceptable naming of poultry products relative to various raw materials used (skin, light & dark meat)



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https://www.fsis.usda.gov/sites/default/files/media_file/2021-03/FPLIC_4a_Sausage_Operations.pdf



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