



Fresh Wash - Lamb/Veal™

Sausage Treatment Test

Customer:

Meat sausages were being processed by American Veal and Lamb Inc. in Newark, New Jersey.

Facts:

The best shelf life they could obtain was seven (7) days. The problem was selling on the West Coast of the United States, and the truck took five (5) days to reach the destination. This only gave two days to sell the sausage product until the product expired.

Test Parameters:

A test was set up to see if treating the spice packs, casing and meat with the Fresh Wash Lamb/Veal™ could extend the shelf life of the sausages. This would enable the customer to sell on the West Coast in a more competitive fashion.

Application:

The spice packs used for a 200 pound (91 kg.) batch of sausage were stirred with 100 grams of the Fresh Wash Lamb/Veal™. The total amount of Fresh Wash Lamb/Veal™ added was 0.5% by weight of meat. This amounted to 1 pound (454 grams) of Fresh Wash Processed Meats™.

Material was mixed for one minute. While one group was mixing the meat, the other group took 200 grams of Fresh Wash Lamb/Veal™ and placed it in 8 liters of water to wash the casing.

The meat was loaded into the extruder, and the casing filled with the meat. Another batch of 200 pounds of meat was prepared without adding any Fresh Wash Lamb/Veal™ and loaded in un-washed casings. This batch was labeled as the control.

All of the sausages were placed in the cooler and aged for 31 days; then tested for total plate counts.

Results:

The table below summarizes the results:

Sample	CFU
Control A	2,000 CFU
Control B	20,000 CFU
Control C	2,500 CFU
Treated Sample A	Non-detect
Treated Sample B	Non-detect
Treated Sample C	Non-detect

Conclusion:

The results proved that the sausages could be manufactured with the Fresh Wash Processed Meats™ and extend the shelf-life from 7 days to 31 days. The taste and smell profiles were unchanged on the treated samples and approved by a panel of five tasters.

