

Bologna and Franks

The recognizable and popular products, bologna and franks, are classic examples of cured sausage products that offer convenience and a delicious flavor. To create the perfect bologna or frank, using the right blend of seasonings and functional ingredients is essential for achieving a consistent, high-quality taste and texture. A.C. Legg, Inc., offers a specially formulated blend that enhances the flavor and ensures optimal results in every batch. Whether you're making a traditional bologna or savory franks, A.C. Legg's carefully crafted blend will help you create the best possible product.

To manufacture a bologna or frank using one bag of seasoning, we recommend the following procedure:

- 20.00 lbs. of pork (70% lean and 30% fat)
 - 5.00 lbs. of beef (70% lean and 30% fat)
 - 3.00 lbs. of ice
 - 1 bag of Bologna/Frankfurter (Blend 125)
 - 1.00 oz. of tinted curing salt (6.25% sodium nitrite)
1. Cube meat into 2 inch pieces.
 2. Add meat to the bowl chopper with 1 oz. of the tinted curing salt and chop until meat is 42°F.
 3. Add in 1 bag of seasoning and 1.5 lbs. of ice and chop until the meat batter reaches 46°F.
 4. Add in the remaining ice and chop until the meat batter reaches 60°F.
 5. Transfer meat batter into a stuffer and stuff into 80-105 mm fibrous casings for bologna or 26 to 28 mm edible or peelable plastic casings for franks.
 6. Hang on smokehouse truck and cook to an internal temperature of 155°F.

Tips for Perfection

- A. Do not exceed 30% fat and 10% water in a bologna or frank.
- B. When processing beef or venison products, bring the meat batter temperature to above 70°F. This will help your emulsion stay stable.
- C. When processing poultry products, bring the meat batter temperature to about 52°F. This will help your emulsion stay stable.
- D. Use up to 0.5% of the formulation weight in sodium phosphates to retain moisture in cured sausages.
- E. Do not overcrowd bologna/franks on the smokehouse truck. Smoke is essential for skin color development.
- F. Adjustments to the smokehouse's relative humidity may need to be made.
- G. Darker meats such as beef and venison will result in a richer color (due to the curing reaction) in the finished product.