

NEW MEXICO FFA ASSOCIATION

2013 MEATS EVALUATION CONTEST

Meats Formulation Problem Solving

USDA Food Standards and Labeling Policy for Ground Pork/Sausage:

This product may not contain added fat. The maximum total fat content is 30 percent. Skeletal meat is permitted up to 25 percent and must be declared in the ingredients statement. For more than 25 percent, show as "Ground Pork/Sausage and skeletal Meat," all the same size. Pork of skeletal origin, or from the diaphragm or esophagus (weasand) may be used in the preparation of chopped pork, ground pork or sausage. Heart meat and tongue meat as organ meats are not acceptable ingredients in chopped pork, ground pork or sausage.

Specifications on ground sausage for the activity:

No variety meats may be used.

No product more than five days old may be used.

All fresh products must be stored at a temperature not to exceed 34 degrees F.

No Cured meats may be used.

Least cost determined should be performed on acceptable ingredients to select the lowest cost product that meets all ground pork/sausage guidelines.

You have received an order with the following specifications:

Desired fat content of the finished product = 25%

Batch size = 7,000 lbs.

Manufacture date = April 21,2013

Available Ingredients

<u>Product</u>	<u>Slaughter Date</u>	<u>Temp. "F"</u>	<u>% Fat Content</u>	<u>\$Price/lb.</u>
Pork Heart	April 20	33	4	.21
60% Trimmings	April 19	34	40	1.00
70% Trimmings	April 19	34	30	1.04
Shank Portion Ham	April 20	33	12	1.71
Fresh Picnic Shoulder	April 18	33	14	1.58
Pork Trimmings	April 10	34	35	.86
Pork Tenderloin	April 20	34	9	1.77
Boar Product	April 20	35	11	1.04