

Binders, Flavor Enhancers, Starter Cultures and Cures Use In Sausage							
Binders (Binders are not always required in sausage)	Ingredient	Suggested Use Per:					
		5 lbs. of Meat		10 lbs of Meat		25 lbs of Meat	
		Amount	Unit	Amount	Unit	Amount	Unit
	Powdered Milk	1.25	ounces	2.50	ounces	6.25	ounces
	Rice Flour	1.25	ounces	2.50	ounces	6.25	ounces
	Soybean Powder	1.20	ounces	2.40	ounces	6.00	ounces
	Binding Flour	1.50	ounces	3.00	ounces	7.50	ounces
	Whey Powder	1.25	ounces	2.50	ounces	6.25	ounces
	Corn Syrup Solids (Not Corn Sugar)	1.40	ounces	2.80	ounces	7.00	ounces
	Corn Syrup (Karo liquid)	1.60	ounces	3.20	ounces	8.00	ounces
Knox Gelatin (for lunchmeats)	0.50	packet	1.00	packet	2.50	packet	
Fat (see Note 1 below)	16.00	ounces	32.00	ounces	80.00	ounces	
NOTE 1: the first 20% of fat is used for a binder - after that it is used for flavor!							
NOTE 2: Binders should not exceed 3% of the total weight of your meat!							
Flavor Enhancers (for Dried and Semi Dried Sausages See Note 3)	Ingredient	Suggested Use Per:					
		5 lbs. of Meat		10 lbs of Meat		25 lbs of Meat	
		Amount	Unit	Amount	Unit	Amount	Unit
	Buttermilk Powder	0.40	ounces	0.80	ounces	2.00	ounces
	Milk Dry Powdered	0.40	ounces	0.80	ounces	2.00	ounces
	Whey Powder	0.40	ounces	0.80	ounces	2.00	ounces
	MSG (see Note 6)	0.25	teaspoon	0.50	teaspoon	1.25	teaspoon
	Ames Phos	0.25	ounces	0.50	ounces	1.25	ounces
	Salt (see Note 6)	2.00	tablespoons	4.00	tablespoons	10.00	tablespoons
	Citric Acid (non Smoked)	0.40	ounces	0.80	ounces	2.00	ounces
	Encapsulated Citric Acid	1.80	ounces	3.60	ounces	9.00	ounces
	Water (see Note 5)	4.00	ounces	8.00	ounces	20.00	ounces
	Apple Sauce (see Note 7)	4.00	ounces	8.00	ounces	20.00	ounces
Note 3: These flavor enhancers should not exceed 2% of the total weight of your meat!							
Note 4: The amount of salt used is highly subjective and a matter of personal taste!							
Note 5: water should always be added to sausage to help dissolve additives and keep meat flexible.							
Note 6: 1 US tablespoon = 0.5 fl.oz. 1 Canadian metric Tablespoon = 15 ml = 0.507 US fl. Oz.							
1 Australian Tablespoon = 20 ml = 0.68 US fl. Oz.							
Note 7: can be used to add moisture, slight binding and a hint of natural sweetness.							
Starter Cultures (For Dried Cured Sausages Only)	Ingredient	Suggested Use Per:					
		5 lbs. of Meat		10 lbs of Meat		25 lbs of Meat	
		Amount	Unit	Amount	Unit	Amount	Unit
	Bactoform™ LHP	0.25	packet	0.25	packet	0.25	packet
	Bactoform™ F-RM-52	0.25	packet	0.25	packet	0.25	packet
Bactoform™ T-SPX	0.25	packet	0.25	packet	0.25	packet	
Bactoform F-LC	0.25	packet	0.25	packet	0.25	packet	
CURES (Used for Smoking)	Ingredient	Suggested Use Per:					
		5 lbs. of Meat		10 lbs of Meat		25 lbs of Meat	
		Amount	Unit	Amount	Unit	Amount	Unit
	Prague Powder #1	1	teaspoon	2	teaspoons	5	teaspoons
Morton's Tender Quick	7.5	teaspoons	5	tablespoons	12.5	tablespoons	
Insta-Cure #1	1	teaspoon	2	teaspoons	5	teaspoons	
IMPORTANT NOTE: These are powerful and dangerous chemicals. Follow the instructions printed on your package! Some manufactures may use a different formula for making their cures!							
CURES (Used for Dry aging)	Ingredient	Suggested Use Per:					
		5 lbs. of Meat		10 lbs of Meat		25 lbs of Meat	
		Amount	Unit	Amount	Unit	Amount	Unit
Prague Powder #2	1	teaspoon	2	teaspoons	5	teaspoons	
Insta-Cure #2	1	teaspoon	2	teaspoons	5	teaspoons	
IMPORTANT NOTE: These are powerful and dangerous chemicals. Follow the instructions printed on your package! Some manufactures may use a different formula for making their cures!							

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It says "A good color can be secured corning brisket by using 0.4 oz of cream of tartar instead of the sodium nitrate."