



# INSTRUCTIONS

for Using Our

# Sausage BINDER

*Hi-Country's sausage binders create a protein structure to bind meat, fat and water together. Binders prevent their loss during heat processing.*

### Applications:

Any ground sausage, such as fresh or smoked sausages, snack sticks and summer/salami sausages, can benefit from a protein binder. They work especially well in small hand-mixed batches where the meat may not be agitated thoroughly to extract enough salt soluble proteins to encapsulate and bind meat, fat and water.

### Procedure:

1. Grind meat, mix seasonings (do not add binder yet) and required water (and cure if applicable) according to recipe. Re grind if desired.

Note: When a binder is used, the spice flavor will be reduced from the original recipe. It may be desirable to increase the amount of premixed spice blend to your batch. An increase of 1 Tablespoon of spice blend per 5 pounds of meat is a good starting point.

2. The binder is added after all other ingredients have been mixed into your batch. The amount of binder typically added is 2% to 3% of the weight of the ground meat. 2% may be a good starting point to test the texture and palatability of your finished sausage. See table below:

**% OF BINDER\* TO MEAT RATIO**

Total Pounds of Meat:	5	10	15	30
2% Amount of Binder:	1/3 cup	2/3 cup	1 cup	2 cups
3% Amount of Binder:	1/2 cup	1 cup	1-1/2 cups	3 cups

\* Amount of binder used is a matter of personal preference.

3. If a moister sausage is desired, add additional water with the binder to the batch. A binder can absorb up to 3 times its weight in water. Additional water will increase yield and create a unique texture to the sausage. A typical batch formulation follows:

Total Pounds of Meat: 10

Amount of Binder at 3% Ratio: 1 cup

Amount of Water: Amount of binder times 1.5 (for example) = 1-1/2 cups

4. Mix binder and additional water, if used, into the batch until the binder is no longer visible. It will be apparent that the emulsion will stiffen up as the binder locks up the free water in the batch.
5. Stuff sausage into appropriate casings and smoke/cook as normal, using food safe temperatures. Keep refrigerated or frozen until used.



