



Hints for Bologna Manufacturers and Pork Packers (Classic Reprint)

By F W A Schneider

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Hints for Bologna Manufacturers and Pork Packers According to the Act of Congress of June 30, 1906, all meat food products have to be free from drugs, chemicals, or dyes. No coloring matter shall be used in any preparation of human food. To comply with this law, more experience, care and cleanliness is necessary to manufacture a good product. Especially the manufacturers of Bolognas. Sausages, etc., are compelled by the new law to produce an article equally as good as in former years, without the aid of coloring matter. The publisher of this book will endeavor to explain all the manners and methods for result to have a nice Bologna and meat food product. The principal part in manufacturing bolognas is to have your machinery in good order. The knives must always be sharp and the plates in good condition. The manufacturer should be careful that his meats will never get hot by chopping them. The cooler the meat is kept, the more water it will take. To make bologna, especially Frankfurters, always prepare bull...



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