



**Horst Brauer**

## **Technology for Boiled Sausage Production**

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„Technology for Boiled Sausage Production” is a technological guide to producing boiled sausages. Key aspects include the classic fields of boiled sausage production as the emulsion temperature, cutting methods and working with liquid nitrogen. The main points are summarised clearly and helpfully at the end of each chapter.

This English edition also addresses the use of colorants and gelling agents as well as the process of cooking and the analytical assessment of boiled sausage. Furthermore, the author presents a hurdle technology for microbiologically safe boiled sausage which has been developed on the basis of his own series of tests and the implementation of his findings into practice.

**Horst Brauer** trained as a master craftsman in the butcher’s trade and then studied Meat Technology in Kulmbach. For many years he has headed the Technology Service Department at VAN HEES GmbH, Walluf. He is author of the book “Technology for Cooked Ham Production” and many articles in national and international meat journals.

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