The road to success

GEHA processing material standards

GEHA

Geschmüller®

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Processing Material Classification Standards

Sow and pig

S I

Sow and pig
Coarse filling material, free from fat and visible tendons, for scalded sausages (such as ham sausage) and raw fermented sausages of outstanding quality.

S II

Sow and pig
Coarse filling and/or basic material for cold cuts and scalded sausage varieties.
Lean, tendon-free meat trimmings.
Max. visible fat content: 5 %.

S III

Sow and pig
Material for fine basic emulsion.
Lean cutter meat with a certain amount of tendons.
Max. visible fat content: max 10 %.

S IV

Sow and pig
Coarse filling material.
Lean belly trimmings, breast tip, shoulder and chump trimmings.
Max. visible fat content: max 25 %.

S V

Sow and pig
Coarse filling material.
Firm pork belly.
Max. visible fat content: max 60 %.

Sow and pig

S VI

Sow and pig
Coarse filling material for cooked sausages and/or
basic material for scalded sausage emulsion.
Cheek without rind and glands.

S VII

Sow and pig
For fine emulsion and/or coarse filling.
Neck fat and thin, non-lardy backfat.

S VIII

Sow and pig
For coarse filling and/or basic emulsion.
Firm backfat.

S IX

Sow and pig
For fine emulsion.
Fat trimmings with little rind and
a very small portion of lean meat.

S X

Sow and pig
Basic material for spreadable raw fermented sausage
and liver sausage varieties.
Medium-fat dewlap without rind and glands.

Ox, cow and bull

R I

Ox and bull
Coarse filling and basic material for beef specialities and scraped meat.
Selected meat cuts from chump and shank without visible fat and tendons.

R II

Ox and bull
Basic material for scalded and raw fermented sausage varieties.
Lean meat trimmings, with tendons coarsely removed.
Max. visible fat content: 5 %.

R III

Ox, cow and bull
For fine emulsion for scalded and raw fermented sausage varieties.
Lean meat trimmings, with tendons coarsely removed.
Max. visible fat content: 10 %.

R IV

Ox, cow and bull
Fine emulsion material for plain scalded and raw fermented sausage varieties.
Fatty, tendinous material, head meat and bone scrapings.
Max. visible fat content: 15 %.

R V

Ox, cow and bull
Basic material for spreadable and sliceable raw fermented sausage varieties and for scalded beef sausage.
Tendon-free meat trimmings with a high fat content.
Min. visible fat content: 30 %.

Analytical values*
of GEHA processing material standards at a glance

Type of material		Water %	Fat %	Meat protein (FE) %	Connective tissue protein (BE) (relative value) %	Meat protein (FE) is composed of: meat protein free from connective tissue protein (BEFFE) and connective tissue protein (BE), i.e.: FE %	=	BEFFE %	+	BE %
Sow and pig										
class	S I	75	5	20	5	20	=	19,0	+	1,0
	S II	73	8	19	8	19	=	17,5	+	1,5
	S III	69	12	19	16	19	=	16	+	3,0
	S IV	55	30	14	15	14	=	11,9	+	2,1
	S V	32	60	8	15	8	=	6,8	+	1,2
	S VI	40	50	10	30	10	=	7,0	+	3,0
	S VII	17	78	5	50	5	=	2,5	+	2,5
	S VIII	8	90	2	85	2	=	0,3	+	1,7
	S IX	25	70	5	50	5	=	2,5	+	2,5
	S X	40	50	10	30	10	=	7,0	+	3,0
	S XI	20	75	5	35	5	=	3,2	+	1,8
	S XII	55	30	15	35	15	=	9,7	+	5,3
	SII/III	73	8	19	10	19	=	17,1	+	1,9
Ox, cow, bull										
class	R I	75	4	21	7	21	=	19,5	+	1,5
	R II	72	8	20	15	20	=	17,0	+	3,0
	R III	69	12	19	18	19	=	15,6	+	3,4
	R IV	64	18	18	25	18	=	13,5	+	4,5
	R V	50	35	15	25	15	=	11,2	+	3,8
	R II/III	70	10	20	15	20	=	17,0	+	3,0
	KUH I	75	4	21	7	21	=	19,5	+	1,5
	KUH II	73	5	22	25	22	=	16,5	+	5,5
calf										
class	KA I	76	4	20	7	20	=	18,6	+	1,4
	KA II	73	8	19	15	19	=	16,1	+	2,9
	KA III	67	15	18	20	18	=	14,4	+	3,6
	KA IV	60	24	16	25	16	=	12,0	+	4,0

*** The analytical values are mean values referred to the GEHA material classification standards as described.**

**** Percentage rates of connective tissue protein (BE) refer to the meat protein (FE), (relative value).**

Information on GEHA Standardisation System

Successful sausage manufacture will, in the long run, only be possible if the demands of customers, statutory requirements and operational factors are all duly recognized and taken into account. As meat may be subject to wide variations in quality, it is essential that in formulating recipes, certain criteria of standardisation should be employed. The GEHA system for the classification of meat quality, wich has met with worldwide approval over the last 15 years, meets all the requirements. To allow for advances in meat technology, a revised form of the GEHA system was published in 1992 in the Trade Manual for Material and Operational Management, entitled „Zerlegen - Standadisieren - Kalkulieren“ (Dissection - Classification - Calculation) and republished. The Manual was edited by Deutscher Fleischer-Verband (German Butchers Association) in conjunction with GEWÜRZMÜLLER, Stuttgart, and BIZERBA, Balingen.

The GEHA system, as conceived, makes special allowance for:

1. Classification/grading in accordance with technological utility, i.e. identifying those products for which each material is best suited and differentiating between its use as coarse ingredient or incorporation in an emulsion.
2. Ensuring that the classification is done in such a way as to imply a certain standardisation of some value-determining components of the meat, e.g. meat protein free from connective tissue protein (BEFFE), connective tissue protein, fat and water.
3. The use of modern techniques such as mincer separators or degrisslers. Even when employing such advanced technology, presorting of the material to be processed is recommended.

From a users´point of view, the advantages of the practice-oriented classification of meat materials as per the GEHA system, may be summarized as follows:

- Improved process control
- Increased assurance of complying with statutory requirements.
- Application of economical and efficient production methods.
- Improved utilisation of raw materials.
- Greater accuracy of calculations.
- Precise and time-saving instructions to staff.
- Improved production planning.
- Enhanced quality assurance and quality management.

All recipes contained in GEWÜRZMÜLLER´s recipe collection of formulas are based on the GEHA system for the practice-oriented classification of meat materials, thus ensuring that due account is taken of all the advantages described.

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