

PURE HAMBURGER

INGREDIENTS

Meat Materials:

Beef, Lean, ground 500 grams (1/2 kilo)
Pork, Lean, ground 500 grams (1/2 kilo)

Curing Mix:

Salt, refined 1 tablespoon (12 grams)
Phosphate 1 teaspoon (3.0 grams)
Water ¼ cup (62.50 grams)

Seasonings/ Spices:

Sugar 1 tablespoon (10 grams)
Celery 1 teaspoon (1 gram)
Onion, fresh, chopped ½ cup (128 g)
Garlic, chopped 1 tablespoon (11 grams)
Black pepper, ground ½ - 1 tablespoon (2.5-5 grams)
All purpose flour ¼ cup (28 grams)
Monosodium Glutamate (MSG) ½ teaspoon (1.5 grams)
Eggs, fresh 2 pieces

Packaging Materials:

Paperlyne/plastic paper, cut into 6 inches x 6 inches square
Polyethylene bags, 6 inches x 8 inches (for ½ kg. Package)

PROCEDURE FOR PURE HAMBURGER

1. Select good quality raw materials.
2. Grind meat.
3. Measure/weigh all the ingredients.
4. Add salt and phosphate dissolved in ¼ cup water to the meat.
5. Mix until tacky.
6. Add the rest of the ingredients, mix until well blended.
7. Form into patties (50 g. weight or ¼ cup per patty) or pack in bulk to desired weight.
8. Freeze and package.

Yield (Production) 1.25 kilos



EXTENDED HAMBURGER (Commercial)

INGREDIENTS

Meat Materials:

Beef, lean, ground 250 grams (1/4 kilo)
Pork, lean, ground 250 grams (1/4 kilo)
Pork, backfat, ground 200 grams

Extenders:

Textured Vegetable Protein (TVP) ½ cup (75 grams)
Water for hydration + 1 cup (225 grams)
Isolated Soy Protein (ISP) 2 tablespoon (6.0 grams)
Water + ¼ cup (62.5 grams)

Curing Mix:

Salt, refined 1 tablespoon (12 grams)
Phosphate 1 teaspoon (3.0 grams)
Water ¼ cup (62.5 grams)

Seasonings/Spices:

Sugar 1 tablespoon (10 grams)
Celery Powder ½ teaspoon (1.0 grams)
Onion, fresh, chopped ½ cup (128 grams)
Garlic, chopped 1 tablespoon (11.0 grams)
Black Pepper, ground 1 tablespoon (5.0 grams)
All purpose flour ¼ cup (28 grams)
Monosodium Glutamate (MSG) ½ teaspoon (1.5 grams)
Fresh eggs 2 pieces



PROCEDURE FOR EXTENDED (COMMERCIAL) HAMBURGER:

1. Select good quality raw materials.
2. Grind meat.
3. Hydrate TVP and ISP separately.
4. Measure/weight all the ingredients.
5. Mix hydrated TVP and ISP with the meat until well blended.
6. Add TVP to the meat, mix thoroughly.
7. Add salt and phosphate dissolved in ¼ cup water to the meat. Mix until tacky.
8. Form into patties (50 g. weight of ¼ cup per patty or as desired) in paperlyne or pack in bulk to desired weight.
9. Freeze and package.

Yield (Production) 1.25 kilos



PURE CORNED BEEF (direct)

INGREDIENTS

Meat Materials:

Beef, Carabeef, Chevon
or Pork 1,000 grams (1.0 kilo)

Curing mix:

Salt, refined 1 Tablespoon (12 grams)
Water, 1 cup (250 grams)
Curing salt ½ teaspoon (2.0 grams)
Sugar, refined 1 ½ Tablespoon (12.5 grams)
Phosphate 1 Teaspoon (3.0 grams)
Ascorbic Acid,
500 mg. 1 Tablet
Sodium Erythorbate ¼ Teaspoon (0.5 grams)

Seasonings/Spices:

Monosodium
Glutamate (MSG) ¼ Teaspoon (1 grams)
Ground black pepper 1 Teaspoon, (1.6 grams)
Garlic, chopped 1 teaspoon (2.0 grams)
Bayleaf 1-2 pieces (.002 grams)
Oregano powder 1 Teaspoon
Water 1 cup (250 grams)

Packaging Materials:

Polyethylene bag, 6 inches x 8 inches
(for ½ kg. Package)
Ordinary plastic bag, 8 inches x 11 inches

PROCEDURE FOR MAKING PURE CORNED BEEF

1. Select good quality raw materials
2. Trim and weight.
3. Cut the meat into ½ x 1 inch cubes.
4. Prepare curing mix (Cover pickle).
5. Soak meat in the cover pickle.
6. Cure either at room temperature for 8-10 hours or refrigerator temperature for 1-2 days.

7. Wash the cured meat to remove excess salt once.
8. Cook the meat together with spices either by the use of:
9. a pressure cooker for 45 min. to 1 hour at 15 lbs. Pressure, or
10. an open fire (ordinary casserole) for 4-6 hours (slow cooking)
11. Flake meat and remix broth and meat at a ratio of 3 parts broth to 7 parts lean.
12. Product is now ready to eat as viand or be used as sandwich filling; or can be stored in freezer packed in polyethylene bags.

Yield (Production) 0.9 (kilos (900 grams))

Source:

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How to Make HAMBURGER *and* CORNED BEEF

