

Processed Meat Product Identification Guide

University of Wisconsin-Madison

1. Bacon – Pepper	Bacon made from fresh pork bellies (side) which is cured, smoked and partially cooked. A visible pepper coating is found on edges of slices.
2. Bacon – Sliced	Bacon made from fresh pork bellies (side) which is cured, smoked and partially cooked.
3. Bacon - Turkey	Bacon manufactured from turkey. Product is light reddish-pink in color. Lean portion and fat portion are extruded (combined) together during manufacture.
4. Bologna – sliced	Large diameter emulsified sausage (no distinct particle definition)
5. Bratwurst – fresh	May be frozen or fresh and in natural or collagen casing
6. Bratwurst – pre-cooked	May be smoked or gray/white in color
7. Cocktail Wieners	Small frankfurters, wieners, hot dogs, etc. that are smaller in diameter than frankfurters typically. 1 to 1 ½ inches in length
8. Dried Beef – sliced	Beef similar to roast beef but is much drier and heavily smoked
9. Dry Cured Ham – sliced	Ham (whole muscle) which is very dry and commonly thinly sliced with a high amount of visible internal fat present
10. Frankfurters – natural/collagen casing	Frankfurters, wieners, hot dogs, etc. that do have a casing on them. Typically natural or collagen identified by “tails” at the end of each link
11. Frankfurters - skinless	Frankfurters, wieners, hot dogs, etc. that do not have a casing on them
12. Ham – chopped (bnls)	Ham (whole or sliced) which is ground, chopped or particles are reduced to small sizes. No identifiable muscles are present
13. Ham - Cubed	Ham which is diced into ¼ to ½ inch cubes
14. Ham – whole muscle	Ham (whole or sliced) which is not ground. Whole or large pieces or muscles are visually present. Typically 2 or 3 muscles present. Typically 2 or 3 muscles present

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15. Jerky – restructured	Pieces of beef, pork or poultry muscles that are ground and formed into desired shapes. Smoked and dried. May be presented as strips (various shapes) or coins
16. Jerky – whole muscle	Strips of beef, pork or poultry muscle smoked and dried. Slices of a large muscle are used for manufacture
17. Liver Sausage	Sausage made from liver. May be presented in slices, whole chub or partial chub
18. Olive Loaf	A large diameter product similar to bologna with slices of olives present in the cut surface
19. Pepperoni	A dry sausage colored with paprika resulting in a deep red color. May be presented in slice, link or chub form
20. Pork Sausage – pre-cooked	Normally frozen and found in link or patty form
21. Ring Sausage	Any sausage that is stuffed into a ring type casing including rink bologna, kielbasa, smoked sausage, etc.
22. Roast Beef - sliced	Beef that has a “wet or moist” appearance which is smoked and cooked
23. Salami - dried	A dry sausage typically light in color (due to pork being the predominant ingredient) and a large amount of fat particles are visually present in cut surface. May be presented in sliced or chub form
24. Snack Sticks	A semi-dry sausage approximately 3/8 to 1/2 in in diameter. May be a wrinkled or smooth surface
25. Summer Sausage	A semi-dry sausage approximately 2-4 inches in diameter. May be stuffed into a dark mahogany or clear casing. Cut surface color is deep brownish-red (beef predominant ingredient). May be presented in slice or chub form
26. Turkey Breast - sliced	Turkey that can be cured or not cured