

CHECK OUT OUR WEBSITE!

MALABAR's full catalogue is available online.

malabarsuperspice.com

In The News



North Alberta Institute of Technology (Edmonton, Alberta) offers an 18-week program for Professional Meat Cutting and Merchandising, with 2 intakes per year – in September and January. The program training includes meat fabrication, shop operations, meat theory and retail operations.

For more information, visit www.nait.ca

Guiding Stars

Guiding Stars is a food rating system that rates foods based on 'nutrient density' using a scientific algorithm to assign a 0, 1, 2 or 3 star rating. The program rates foods based on vitamins, minerals, fibre, whole grains, Omega-3s, saturated fat, trans fat, added sodium and added sugar.

Launched as a nutrition guidance program within supermarkets, it has already been introduced in many Canadian grocery stores.

www.guidingstars.ca

Upcoming Events

July 15-19, 2013

Sausage & Processed Meats Short Course

Iowa State University

www.ans.iastate.edu/meatcourses

THE MEAT OF IT:

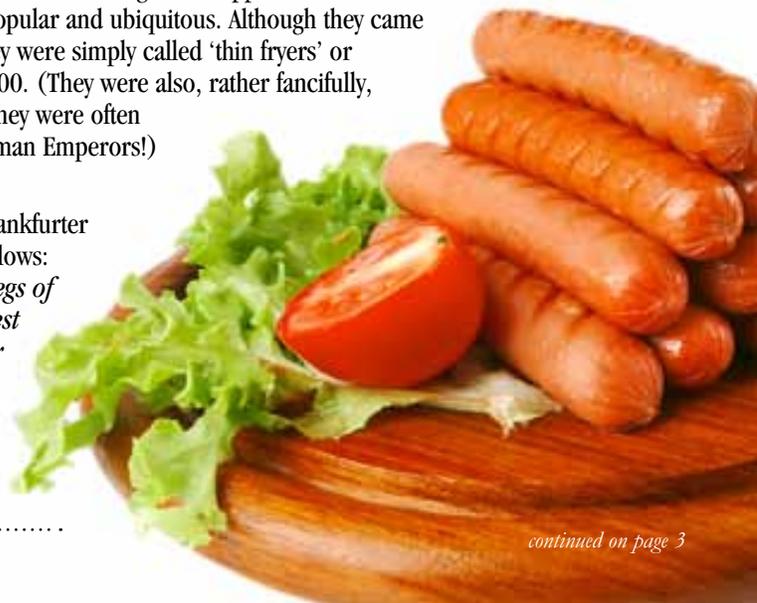
FRANKFURTERS: the "Champagne of Sausages"

The humble hot dog has a rich pedigree. It all began with the Frankfurter – and eventually led to the wiener, Vienna sausage and, of course, the hotdog.

Here we present a short history of the Frankfurter – the 'Champagne of Sausages'!

1487 What we now call Frankfurter sausages first appeared in recorded history. Frankfurters were both popular and ubiquitous. Although they came from Frankfurt, within the city they were simply called 'thin fryers' or just plain 'sausages' until after 1800. (They were also, rather fancifully, called "coronation sausages" as they were often present at the coronations of German Emperors!)

1749 The first recipe for Frankfurter sausages appeared in print, as follows: *"Take the meat from the front legs of the pig, or otherwise the tenderest of meat, and cook it up together with fatty bacon. Then put the mixture into a deep bowl, add various seasonings, to wit: nutmeg, mace, salt, pepper,*



FROM THE LAB

A Primer on Frankfurter Casings

There are several choices to consider for frankfurter casings - natural sheep casings, manufactured collagen casings, or cellulose casings.

Natural sheep casings are a more traditional choice, often associated with premium sausage products. Sheep casings are produced from the gastrointestinal tract of sheep, and are essentially all collagen because the inner mucosa and the outer fat/muscle layer of unprocessed casings are removed, leaving the middle collagen layer to be used as a casing.

Manufactured collagen casings are made of animal collagen (usually from beef hides) that is solubilised and then reformed into a uniform collagen tube of various sizes, and shirred for easier stuffing. Innovations in the manufacturing of collagen casings now include an edible casing that retains a natural looking curve before and after processing along with a tender bite, and is also more economical. Collagen casings are a great alternative to sheep casings.

Cellulose casings in small diameters that are also 'peelable' are popular for skinless hotdogs. During the smoking and cooking of the sausage, a meat protein "skin" is formed that allows for the removal of the casing and the production of a "skinless" sausage. Care is required not to overstuff as this can result in poor peelability. Casing moisture is also important, and a final cooking step with steam or high humidity is recommended.

Malabar has been stocking all varieties of casings for over 30 years. Call us, or visit www.malabarspice.com



IFFA 2013

May 4-9th, 2013, Frankfurt, Germany



IFFA is the leading international trade fair for processing, packaging and

sales in the meat industry. It has been the international platform for the meat-processing industry since 1949.

For highlights of this year's exhibition, visit our website at www.malabarspice.com



Sodium Reduction is Top of Mind for Processors in 2013



The Canadian Meat Industry Is Committed To Sodium Reduction.

Visit our website to read more www.malabarspice.com

Nu-Tek Salt for Sodium Reduction in Processed Foods

We have selected Nu-Tek Salt (a potassium chloride product) as our preferred sodium reduction ingredient for all processed foods – meat, cheese, breads and snack foods.

For information on why, visit www.malabarspice.com



FRANKFURTERS: the “Champagne of Sausages”

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thyme and marjoram, and add a pinch of coriander if to taste.” Frankfurter sausages were always sold in pairs, and until modern times, always fried.

1805 Frankfurter sausages were copied in Vienna, and introduced as “Vienna Frankfurter Sausages”, eaten by the Viennese for breakfast with mustard or horseradish.

1825 A newspaper reports that many fine first-class international hotels were serving small pieces of Frankfurter as a delicacy, accompanied by genteel musical entertainment. At the same time, Frankfurters were featured on the banquet tables of German nobility.

1860 Meanwhile, back in Frankfurt, a pork butcher by the name of Georg Adam Muller set up the first New Isenburg sausage-making factory. Today there are 3 companies in New Isenburg with official franchises to produce the official “Frankfurter sausages”.

1867 Charles Feltman, a German butcher, opened up the first Coney Island hot dog stand in Brooklyn, New York, selling hot sausages in a split roll. At his death in 1910, he left a business worth over \$1 million (\$24 million in today’s money!), and he is credited with starting America’s love affair with the hot dog.

1893 Round cans of Frankfurters packed in brine were presented at the World Exhibition of 1893 in Chicago, beginning a long history of exporting them to the United States and around the world.

1902 On a cold day, Harry Stevens, a concessionaire at a New York Giants baseball game, sends his salesmen out to buy up all the dachshund sausages (a colloquial term for Frankfurters) they could find, and an equal number of rolls. In less than an hour, his vendors were hawking hot dogs from portable hot water tanks

while yelling, “They’re red hot! Get your dachshund sausages while they’re red hot!”

TODAY Frankfurter sausages, wieners, hot dogs, or even Viennese sausages, are one of the most popular foods the world over. In the United States alone, 20 billion hot dogs are consumed every year - an average of 60 hot dogs per person.



The production of official ‘Frankfurter sausages’ is still subject to stringent regulations.

- They must be manufactured in the Frankfurt am Main area and must comply with highest quality standards, as provided in a court ruling from 1929.
- They may consist only of 100% best pork – especially leg meat (from well-fattened pigs).
- The meat is free from fat, then chopped and seasoned according to traditional recipes.
- No chemical additives may be used.
- Sausage meat is stuffed into natural sheep casings, and then smoked to perfection.



(References: ‘Frankfurter’ by Bernard Bol, 1993 (German & English), hot-dog.org and whatscookinginamerica.net)

Did You Know?

The current Guinness World Records titleholder for the world’s most expensive hotdog is California’s

CAPITOLCITYDAWG.

It’s an 18-inch, all-beef, Chicago-style frank served in a custom-made foccacia roll filled with Swedish moose cheese, sautéed shallots, special smoked bacon and more!

only
\$145.49!

Check out this video!

The American Meat Institute (AMI), in conjunction with the American Meat Science Association (AMSA), has launched the latest Meat Mythcrusher video, part of a series designed to bust some of the myths surrounding the processed meats industry.

The new video tackles the truth behind the process of making hot dogs and sausages. “It really is a very neat process, a very clean process as well with stainless steel from top to bottom - it is a very safe wholesome product for the consumer” says Dan Hale, Texas A&M Processor & Meat Specialist.

All of the videos and more are available at <http://www.meatmythcrushers.com>



Frankfurter/Wiener Seasonings



Wiener Spice Unit **#HIBWS-001**
Premium spice blend including mace, ginger and ground white pepper, for a traditional European wiener flavour. (Without salt).

Wiener/Frankfurter Binder/Cure Unit **#MALWFSB-075**
A complete unit with European flavour and phosphate and binders added. This unit is ready to use, with the curing salt packed separately.

PureLine Frankfurter Seasoning **#RA39367**
An economical blend of spices and spice extracts with a very low usage rate (only 6g per kg of meat) for equivalent flavour with consistency & simplicity of preparation.

Wiener Casings
Try our collagen casings in sizes of 24mm and 28mm - perfect for wiener production with a natural curve and excellent bite, and a great alternative to sheep casings. **Call for details.**

For more information, call us at
1-888-456-6252 (MALA)
or visit our website at
www.malabarspices.com



OUR PRESIDENT'S Message

Sea Salt vs. Table Salt

One of the questions we field most often involves the difference between Sea Salt & Table Salt!

Sea salt and table salt have the same basic nutritional value, despite the fact that sea salt is often marketed as a more natural and healthy alternative. The most notable differences between sea salt and table salt are in their taste, texture and processing.

Sea salt is produced through evaporation of ocean water, or water from saltwater lakes, usually with little processing. Depending on the water source, this leaves behind certain trace minerals and elements. The minerals may add flavor and colour. Sea salt is often marketed in a coarser form than table salt.

Table salt is typically mined from underground salt deposits. Table salt is more heavily processed to eliminate minerals and usually contains an additive to prevent clumping. Most table salt also has added iodine, an essential nutrient that helps maintain a healthy thyroid.

The key message is that by weight, sea salt and table salt contain exactly the same amount of sodium!

All the best, from Malabar!



Doris Valade
President
Malabar Super Spice Co. Ltd.



For more information on any of the subjects covered in Malabar's newsletter, or to suggest topics you'd like to see covered in future editions, please contact Sara Alexander at marketing@malabarspices.com.

Look for our next edition in Sept/Oct 2013.

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Malabar is certified to provide Halal products, and is proud to be HACCP accredited.



Malabar takes your privacy very seriously, and we do everything in our power to safeguard it. We NEVER rent, sell, lend or otherwise circulate our mailing lists or other contact information to anyone outside of Malabar.