

A DESCRIPTION OF HOTDOGS A TYPE OF FOOD

The hot dog (also spelled hotdog) or dog is a grilled or steamed link-sausage sandwich where 1 History; 2 Etymology; 3 General description In he leased land to build a permanent restaurant, and the business grew, selling far more than just the "Coney Pork and beef are the traditional meats used in hot dogs.

While pork is most often used, other types may be used such as beef, chicken or turkey. These restrictions were based on concerns for limited intake of certain components in MSM, like calcium. The original Oscar Mayer Wienermobile was constructed in by the company founder's nephew, Carl. Listeria monocytogenes, the bacteria that cause listeriosis, can be found in the intestinal tracts of humans and animals, and in milk, soil, and leaf vegetables. After it passes inspection, the incoming meat is cut into small pieces and placed in a stainless steel mixing container. For example myofibrillar proteins give meat its texture and structure. Commercial preparation Play media Hormel hot dogs going into a smoker Hot dogs are prepared commercially by mixing the ingredients meats, spices, binders and fillers in vats where rapidly moving blades grind and mix the ingredients in the same operation. In the United States , all of the ingredients that are used in hot dog manufacture must be clearly labeled on the package. In fact, in America alone over 16 billion hot dogs are consumed each year. From a production standpoint, hot dog making of the future should be faster. Casings Some hot dogs have a casing, or a thin skin. Most hot dogs are high in fat and salt and have preservatives sodium nitrate and sodium nitrite, which are contributors to nitrate-containing chemicals classified as group 1 carcinogens by the World Health Organization , [32] although this has been disputed. Ingredients Statement All ingredients in the product must be listed in the ingredients statement in order of predominance, from highest to lowest amounts. This meat is comparable in appearance, texture, and composition to meat trimmings and similar meat products derived by hand. Sausages were mentioned in Homer's Odyssey written during the ninth century b. The cooking times vary depending on the recipe however, typically it takes about an hour. Most manufacturers use only high quality meats to assure that their hot dogs are of similar quality. Food Product Dating Terms The labeling on a package of hot dogs may contain one of several different types of dates. Natural-casing hot dogs As with most sausages, hot dogs must be in a casing to be cooked. However, it must be labeled as "mechanically separated chicken or turkey" in the product's ingredients statement. The meat is then stuffed in casings, cooked, removed from the casing, and put in the final package. Federal standards of identity describe the requirements for processors to follow in formulating and marketing meat, poultry, and egg products produced in the United States for sale in this country and in foreign commerce. The AMR machinery cannot grind, crush, or pulverize bones to remove edible meat tissue, and bones must emerge essentially intact. They are also made with less sodium. Quality Control Quality control is an extremely important factor in any food processing facility. The sealed packages are moved to a stamping machine, which prints on a freshness date. The company continued to modify its successful promotional car and produced versions of it in , , , and During manufacture, the meat emulsion is continuously checked to assure that all the ingredients are put in at proper proportions. This makes these products one of the oldest forms of processed food. Each year designers of production equipment develop faster, more efficient machines. Due to FSIS regulations enacted in to protect consumers against Bovine Spongiform Encephalopathy, mechanically separated beef is considered inedible and is prohibited for use as human food. They are link-shaped and come in all sizes " short, long, thin, and chubby. Many nicknames applying to either have emerged over the years, including frankfurter, frank, wiener, weenie, coney , and red hot. Louis Browns ballpark and then spread to the rest of baseball. During processing, the meat is mixed with a curing solution to improve the taste and increase the shelf life. Still others suggest that it was not developed until the late s when Johann Georghehner who was from Coburg, Germany produced a sausage product known as the dachshund sausage. Cooking 3 The linked hot dog strands are then conveyed to a large smokehouse.