



**Ben Furney flour mills**



\*Image used for illustration purposes only.

## **SAUSAGE ROLL MANUFACTURING**

*- Information and recipes*

# SAUSAGE ROLL MANUFACTURE

Crumbs are often used as a filler in Sausage rolls. Below is a suggested technique for sausage roll manufacture using TVP.

## SAUSAGE ROLL FILLING MIX:

*Ingredients:* Sausage Roll Filler

*Pastry:* Use Pie Top pastry. Approximately 120 Fold (1 grade under Puff which is 240 fold)

*Methodology:*

- Mix TVP and water together in bowl and leave for 20 minutes minimum.
- Place Dry ingredients into Mixer in bowl and mix for approx 2 minutes
- Add meat, TVP mix and water slowly into bowl until fully mixed with dry ingredients.
- Pastry is laid on table and cut into strips ready for sausage Rolls
- Mix is then piped continuously onto pastry
- Pastry then rolled into 1 long sausage.
- Roll then cut into sausage roll lengths
- Sausage rolls then placed end to end on Baking tray
- Spaced apart with 6 rolls across standard baking tray
- Brushed with mix of Half Milk/Half Egg
- Cooked for approx 25 minutes in 230' Oven.

## EXAMPLE TO WORK OUT THE RATIOS FOR ADDITION TO MIX:

*100 kg total mix, of which 40kg is meat, remove 10kg meat and add 2.5kg of TVP and 7.5kg of water.*

*Remember this water is in addition to any other water in the recipe.*

## CALCULATOR:

INGREDIENTS		QTY KG	COST	10 KG MIX	MIX COST	PER KG FINISHED PRODUCT
Meat	100%	20	\$7.50	10	\$150.00	\$15.00
Meat	80%	16	\$7.50	8	\$120.00	
TVP	5%	1	\$3.00	0.5	\$3.00	
Water	15%	3		1.5	-	
Total				10	\$123.00	\$12.30
Saving per kg						<b>\$2.70</b>
Mixes Per Week Saving	<b>10</b>					<b>\$27.00</b>
Total Yearly Mixes Saving	<b>520</b>					<b>\$1,404.00</b>

# RECIPE 1A

## BEN FURNEY FLOUR MILLS

Proven Sausage Roll Recipes using BFFM Fine Crumb

- Costing is without condiments (also costed to compare savings using BF Crumb)
- Please note that this recipe is a proven suggestion only and should be modified to suit individual needs
- We strongly recommend that thorough trials are undertaken of finished product to ensure that the product is suitable and performs as required



\*Image used for illustration purposes only.

### RECIPE 1A - 2.9 kg Meat, to 1.3kg Crumb

INGREDIENT	%	WEIGHT	GMS/MLS	PER KG	TOTAL
Meat	27.41 %	2900	gms	\$7.50	\$21.75
Water	34.03 %	3600	mls		
Dried Onion	0.76 %	80	gms		
Water for onion	17.01 %	1800	mls		
Beef Booster	1.89 %	200	gms		
Pepper	0.14 %	15	gms		
Salt	0.24 %	25	gms		
Chicken Booster	0.09 %	10	gms		
flour	6.14 %	650	gms		
BFFM Crumb	12.29 %	1300	gms	\$1.65	\$2.15
<b>TOTAL WEIGHT</b>		<b>10580</b>	<b>gms</b>		<b>\$23.90</b>

### YIELD WITH EXTRA WATER ABSORPTION

	WATER IN TOTAL MIX	BATCH COST
Conventional Crumb	3000 mls	\$2.39
With BFFM Fine Crumb	3600 mls	\$2.26

			BATCH	
Achieve Extra Saving	20.00 %	Filling	1000kg	\$135.78

Using BFFM Fine crumbs Plus difference in crumb purchase price

		REAL COST PER KG
Meat/kg	\$7.50	\$7.50
TVP/kg	\$3.00	\$0.75 (3 to 1 water absorption)
Crumb/kg	\$1.65	\$1.70
Water	\$0.00	\$0.00

# RECIPE 1B

## BEN FURNEY FLOUR MILLS

Proven Sausage Roll Recipes using BFFM Fine Crumb and TVP

- Costing is without condiments (also costed to compare savings using BF Crumb)
- Please note that this recipe is a proven suggestion only and should modified to suit individual needs
- We strongly recommend that thorough trials are undertaken of finished product to ensure that the product is suitable and performs as



\*Image used for illustration purposes only.

### RECIPE 1B - 2.5kg Meat, 0.4kg TVP to 1.3kg Crumb

INGREDIENT	%	WEIGHT	GMS/MLS	PER KG	TOTAL
Meat	23.63 %	2500	gms	\$7.50	\$18.75
TVP	0.95 %	100	gms	\$3.00	\$0.30
Water	2.84 %	300	gms		
Water	34.03 %	3600	mls		
Dried Onion	0.76 %	80	gms		
Water for Onion	17.01 %	1800	mls		
Beef Booster	1.89 %	200	gms		
Pepper	0.14 %	15	gms		
Salt	0.24 %	25	gms		
Chicken Booster	0.09 %	10	gms		
flour	6.14 %	650	gms		
Breadcrumb	12.29 %	1300	gms	\$1.65	\$2.15
<b>TOTAL WEIGHT</b>		<b>10580</b>	<b>gms</b>		<b>\$21.20</b>

### YIELD WITH EXTRA WATER ABSORPTION

	WATER IN TOTAL MIX	BATCH COST
Conventional Crumb	3000 mls	\$2.12
With BFFM Fine Crumb	3600 mls	\$2.00

			BATCH	
Achieve Extra Saving	20.00 %	Filling	1000kg	\$120.44

Fine Breadcrumbs plus difference in crumb purchase price

		REAL COST PER KG
Meat/kg	\$7.50	\$7.50
TVP/kg	\$3.00	\$0.75 (3 to 1 water absorption)
Crumb/kg	\$1.70	\$1.65
Water	\$0.00	\$0.00

## RECIPE 2A

### BEN FURNEY FLOUR MILLS

Proven Sausage Roll Recipes using BFFM Fine Crumb

- Costing is without condiments (also costed to compare savings using BF Crumb)
- Please note that this recipe is a proven suggestion only and should be modified to suit individual needs
- We strongly recommend that thorough trials are undertaken of finished product to ensure that the product is suitable and performs as required



\*Image used for illustration purposes only.

### RECIPE 2A - 2.0kg Meat to 2.8kg Crumb

INGREDIENT	%	WEIGHT	GMS/MLS	PER KG	TOTAL
Meat	17.70 %	2000	gms	\$7.50	\$15.00
Water	53.10 %	6000	mls		
Dried Onion	1.59 %	180	gms		
Water					
Pepper	0.53 %	60	gms		
Salt	0.35 %	40	gms		
Chicken Booster	0.35 %	40	gms		
Breadcrumbs	24.78 %	2800	gms	\$1.70	\$4.76
Fresh Onion	1.59 %	180			
<b>TOTAL WEIGHT</b>		<b>11300</b>	<b>gms</b>		<b>\$19.76</b>

### YIELD WITH EXTRA WATER ABSORPTION

	WATER IN TOTAL MIX	BATCH COST
Conventional Crumb	1500 mls	\$2.02
With BFFM Fine Crumb	3000 mls	\$1.75

			BATCH	
Achieve Extra Saving	100.00 %	Filling	1000kg	\$267.65

Using own wholemeal returns plus difference in crumb purchase price

		REAL COST PER KG
Meat/kg	\$7.50	\$7.50
TVP/kg	\$3.00	\$0.75 (3 to 1 water absorption)
Crumb/kg	\$1.70	\$1.70
Water	\$0.00	\$0.00

## RECIPE 2B

### BEN FURNEY FLOUR MILLS

Proven Sausage Roll Recipes using BFFM Fine Crumb and TVP

- Costing is without condiments (also costed to compare savings using BF Crumb)
- Please note that this recipe is a proven suggestion only and should be modified to suit individual needs
- We strongly recommend that thorough trials are undertaken of finished product to ensure that the product is suitable and performs as required



\*Image used for illustration purposes only.

### RECIPE 2B - 1.6kg meat, 0.4kg TVP to 2.8kg crumb

INGREDIENT	%	WEIGHT	GMS/MLS	PER KG	TOTAL
Meat	14.16 %	1600	gms	\$7.50	\$12.00
TVP	0.88 %	100	gms	\$0.75	\$0.08
Water	2.65 %	300	gms		
Water	53.10 %	6000	mls		
Dried Onion	1.59 %	180	gms		
Pepper	0.53 %	60	gms		
Salt	0.35 %	40	gms		
Chicken Booster	0.35 %	40	gms		
Breadcrumbs	24.78 %	2800	gms	\$1.70	\$4.76
Fresh Onion	1.59 %	180			
<b>TOTAL WEIGHT</b>		<b>11300</b>	<b>gms</b>		<b>\$16.84</b>

### YIELD WITH EXTRA WATER ABSORPTION

	WATER IN TOTAL MIX	BATCH COST
Conventional Crumb	1500 mls	\$1.72
With BFFM Fine Crumb	3000 mls	\$1.49

			BATCH	
Achieve Extra Saving	100.00 %	Filling	1000kg	\$228.03

Using own wholemeal returns plus difference in crumb purchase price

		REAL COST PER KG
Meat/kg	\$7.50	\$7.50
TVP/kg	\$3.00	\$0.75 (3 to 1 water absorption)
Crumb/kg	\$1.70	\$1.70
Water	\$0.00	\$0.00



**Ben Furney flour mills**

---

**FOR MORE INFORMATION  
PLEASE CONTACT US TODAY!**

**1800 684 343  
sales@benfurney.com  
benfurney.com**