

LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT

OTTAWA, CANADA.

BULLETIN No. 338

SAUSAGES

OTTAWA, 12 April, 1915.

J. U. VINCENT, Esq.,  
Deputy Minister of Inland Revenue.

Sir,—The present report deals with work done upon one hundred and forty-one (141) samples of sausages, mainly with intent to discover the character of these goods as found in Canada, but also to ascertain whether or not certain modes of treatment not permitted to manufacturers who work under government inspection are in use by sausage manufacturers whose establishments are not supervised by the inspectors of the Department of Agriculture. This has particular reference to the use of dyes, and preservatives.

It has not been considered necessary to make exhaustive analyses upon all the samples, and the work herein reported may be summarized as follows:—

Examined as to Moisture content. . . . .	60 samples.
“ “ starch content. . . . .	80 “
“ “ dyes. . . . .	141 “
“ “ preservatives. . . . .	30 “
“ “ ash content. . . . .	20 “
“ “ proteid content. . . . .	20 “
“ “ fat content. . . . .	20 “
“ “ bacterial. . . . .	9 “

Sausages are defined as follows, by Order in Council of 14th October, 1910 (published as G. 931).

“ 2. Sausage, sausage meat, is a comminuted meat from swine or neat  
“ cattle or a mixture of such meats, either fresh, salted, pickled or smoked, with  
“ added salt and spices and with or without the addition of edible animal fats, cereals,  
“ blood and sugar, or subsequent smoking. It contains no larger amount of water than  
“ the meats from which it is prepared contain when in their fresh condition, and not  
“ more than ten per cent of its weight of cereals; and if it bears a name descriptive of  
“ kind, composition or origin, it corresponds to such descriptive name. All animal  
“ tissues used as containers, such as casings, stomachs, etc., are clean and sound and  
“ impart to the contents no other substance than salt.”