

Typical Summer Sausage Manufacturing Process

A typical summer sausage process would include a fermentation period of 12-16 hours at 100°F (37.8°C), 98% RH, to a pH < 5.0, followed by a smoking/cooking cycle to a minimum of 140°F (60°C) internal temperature.

Summer Sausage Process MPR <3.1:1 pH < 5.0 (FSIS Labeling Policy)

Step	Time	Dry-Bulb	Wet-Bulb	R.H.	Dampers	Smoke
1	12-16 hr	100° F	98° F	91%	Closed	
2	1 hr	150° F	---	---	Auto	
3	2 hr	150° F	125° F	48%	Closed	On
4	to 140° F core	160° F	145° F	66%	Auto	