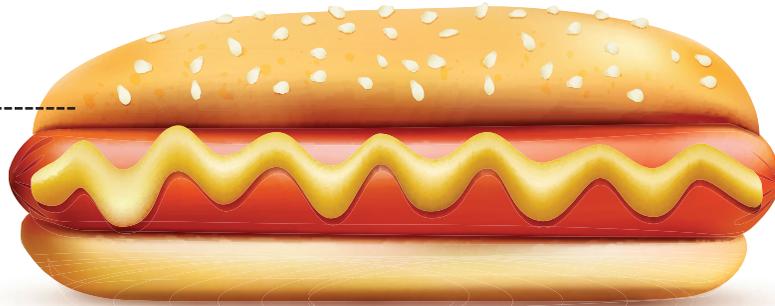


THE *deconstructed* HOT DOG



ON A BUN is the most common way to enjoy a hot dog. While often a point of controversy, the Council has ruled: a hot dog is NOT a sandwich. But it IS a delicious and beloved all-American food

CASING:

Skinless: The majority of hot dogs use a cellulose casing during the cooking process that is stripped before packing

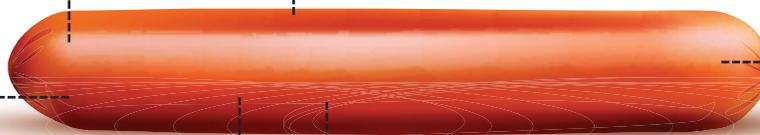
Natural: Hot dogs that have a snap when you bite them have a natural casing. This is typically made from cleaned lamb or pig intestine which is left on the hot dog after cooking

MEAT:

Beef: Meat trimmed from steaks or roasts

Pork: Meat trimmed from larger cuts like chops or tenderloins

Chicken/Turkey: Meat trimmed from whole cuts or removed from bones with specialized machines. When machines are used, the chicken or turkey is called mechanically separated



CURING AGENT:

Sodium Nitrite: This safe and approved ingredient gives the hot dog its characteristic pink color and unique taste and inhibits many bacteria helping make the hot dogs safer

Celery Powder: A natural source of nitrite that has the same effect as sodium nitrite. By USDA regulation, hot dogs using celery powder will be labeled "uncured"

ANTIOXIDANT:

Ascorbic Acid/Sodium Erythorbate/Cherry Powder: These different forms of Vitamin C all serve the same function helping to speed up the curing reaction between nitrite and the meat

WATER/ICE:

Mixed in with meat and spices to help with blending. USDA allows a hot dog to contain no more than 10% water

SPICES:

The most common spices used in hot dogs include pepper, garlic, coriander, cinnamon, cumin, nutmeg, paprika, and allspice. Every brand's formulation is a little different



CONDIMENTS: Polling data shows that mustard is by far the most popular topping. Other favorites vary regionally, but no matter where you live, proper hot dog etiquette prohibits ketchup on your hot dog if you are over the age of 18!

What's Not In Your Hot Dog:

Organ meats or "variety meats" are safe and wholesome for consumption, but not commonly included in North American hot dogs. If they are used, the specific cut must be included in the ingredient statement and the front of the package will declare "with variety meats" or "with meat byproducts." This enables consumers to choose the type of hot dogs they prefer.