

# Chipolata

## Ingredients used

ScanPro™ 1015/F, AProPork™ and AProRed™

## Recipe suggestion

ScanPro™1015/F will reduce the syneresis during storage. Furthermore, it will reduce the formulation cost when used in combination with AProPork™. The natural colour will enhance with the addition of AProRed™.

Ingredients	Control	Test 1
Pork lean meat	82.00	76.00
Pork neck	10.00	10.00
Water	5.00	9.93
ScanPro™ 1015/F	0.00	0.60
AProPork™	0.00	0.40
AProRed™	0.00	0.07
Salt	2.20	2.20
Sodium nitrite (E250)	0.02	0.02
Potassium nitrate (E252)	0.03	0.03
Sodium ascorbate	0.05	0.05
Dextrose	0.50	0.50
White pepper	0.20	0.20
Carmin cochineal 50%	0.01	0.00
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

## Production procedure:

1. Grind the lean meat through a 5 mm plate.
2. Mix the meat with the ingredients.
3. Stuff into casings.
4. Keep under refrigerated conditions.