

Meatballs

Ingredients used

ExcelPro™ P 85 HF

Recipe suggestion

Remove the allergens in a meatball formulation by replacing soy protein isolate by meat protein of porcine origin.

Ingredients	Control	Test
Pork lean meat	75.00	75.00
Pork jowls	16.88	16.88
Water	4.00	4.00
Salt	1.00	1.00
Soy protein isolate	1.00	0.00
ExcelPro™ P 85 HF	0.00	1.00
Garlic in powder	0.04	0.04
Black pepper	0.08	0.08
Breadcrumbs (gluten-free)	2.00	2.00
Total recipe	100.00 %	100.00 %

Production procedure

1. Grind the meat and fat through a 5 mm plate.
2. Mix all the ingredients and add onto the ground meats.
3. Form the meatballs and batter them in flour (gluten-free).
4. Fry and sterilize (optional).

Results

	Control	Test
Frying yields	85.42	86.57
Slice: Cohesion		
Maximum (g)	937	916
Area (g.s)	24.200	25.100
Meatballs : Firmness		
Maximum (g)	2,860	2,912
Area (g.s.)	64.640	63.950