

Canned pork meat, 20 %

Ingredients used

AProPork™ and tomato sauce

Recipe suggestion

Prepare a canned pork meat 20 % extension and adding an extra extension with tomato sauce up to 12 %

Ingredients	Amount
Pork meat	83.33
Water/ice	14.10
Sodium tripolyphosphate	0.20
Sodium ascorbate	0.05
AProPork™	0.52
Dextrose	0.30
Nitrite salt (0.6 % nitrite)	1.50
Total recipe:	100.00 %

Production procedure:

1. Grind the shoulder meat through a 3-eye plate (114 mm diameter).
2. Prepare a brine with all the dry ingredients and cold water.
3. Add the brine on top of the meat in the mixer, and mix for 15 minutes. Make vacuum during the last 2 minutes.
4. Keep in maceration for one night.
5. Add tomato sauce up to 12 % of the total product.
6. Fill in the 400 cc cylindrical cans.
7. Sterilize at 121°C for 60 minutes.