

# Beef jerky

## Ingredients used

ScanPro™ SB 90

## Recipe suggestion

This recipe is a clean-label product based on the beef meat muscle, eye of round. ScanPro™ SB 90 increases the protein content. Furthermore, ScanPro™ SB 90 will increase yield and reduce drying time.

A very important parameter in beef jerky is the Aw, and ScanPro™ SB 90 has also proven to decrease the water activity level in beef jerky.

Ingredients	Amount
Beef eye of round	80.00
Water/ice	5.52
Salt	1.87
Sugar	10.00
Soy sauce	1.00
Spice mixture	0.31
ScanPro™ SB 90	1.00
Cure mix	0.26
Sodium erythorbate	0.04
<b>Total recipe:</b>	<b>100.00 %</b>

## Production procedure:

1. Trim all exterior from the meat.
2. Crust freeze the beef meat.
3. Slice the meat into 5 mm slices.
4. Mix the brine, and add the meat and brine to the tumbler.
5. Vacuum-tumble for 30 minutes.
6. Hang slices and smoke/dry.