

# Fuet

## Ingredients used

ExcelPro™ P Meat Analog, ExcelPro™ P 85 HF and AProRed™

## Recipe suggestion

Cost reduction in a typical small calibre dried sausage called “Fuet” by the addition of 10 % of ExcelPro™ P Meat Analog gel to replace lean meat.

Ingredients	Control	Test
Fat	25.00	25.00
Pork lean meat	70.00	50.00
ExcelPro™ P Meat Analog gel (1:7)	0.00	10.00
Nitrite salt (0.6%)	2.50	2.50
ExcelPro™ P 85 HF	0.50	0.50
Dextrose	0.50	0.50
Phosphate	0.10	0.10
Sodium ascorbate	0.05	0.05
Spices	0.14	0.14
Glutamate	0.10	0.10
Maltodextrin	1.00	1.00
AProRed™	0.10	0.10
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

## Production procedure

1. Grind the pork lean meat and fat through an 8 mm plate.
2. Grind the hydrated ExcelPro™ P Meat Analog (1:7) through a 3 mm plate.
3. Add the additives and spices to the paddle mixer on top of the meat ingredients and the ground ExcelPro™ P Meat Analog gel.
4. Mix for 1½ minutes under vacuum.
5. Stuff into Ø38-40 mm natural casings.
6. Dry at 83-80 % of relative humidity and a temperature of 15-17°C for 3 days.
7. The rest of time at 77-80 % of relative humidity and a temperature of 12-14°C.