

Cooked sausage, frankfurter type

Ingredients used

ScanPro™ 1015/F

Recipe suggestion

A frankfurter sausage is a finely comminuted sausage in a 26/28 mm calibre lamb casing. Part of the meat or fat in the meat batter may be coarsely ground. The product is smoked and cooked. The sausages are normally eaten hot.

Ingredients	Amount
Pork trimmings (20 % fat)	29.50
Jowls	15.00
Jowls, smoked (30 % fat)	10.80
Soy isolate, Supro 500 E	1.50
Starch	5.00
Water	33.30
Salt	0.90
Curing salt	0.90
Sodium tripolyphosphate	0.30
Sodium ascorbate	0.50
Glutamate	0.02
Spice mixture	0.28
ScanPro™ 1015/F	2.00
Total recipe:	100.00 %

Production procedure:

1. Add pork trimmings and jowls to the bowl chopper.
2. Add phosphate, salt and 1/3 of the water.
3. Add soya protein isolate together with 1/3 of the water.
4. Add ScanPro™ 1015/F and the rest of the water.
5. Dry-mix, and add sodium ascorbate, starch, spices and flavour.
6. Add the smoked jowls, and chop until desired particle size of showmeat.
7. Stuff the meat into 26/28 mm lamb casings.
8. Carry out the drying, smoking and cooking process as usual.

Spice mix:

White pepper	22.68 %
Dextrose	16.20 %
Sweet pepper	14.36 %
Delicatessen sweet pepper	14.36 %
Mace	11.98 %
Coriander	8.32 %
Nutmeg	5.08 %
Garlic powder	7.02 %