

# Cooked sausage

## Ingredients used

AProPork™ and ScanPro™ 1015/SF

## Recipe suggestion

Reduce formulation costs using AProPork™ and ScanPro™ 1015/SF to replace lean meat. AproRed™ is also used to improve the colour of the finished product.

Ingredients	Control	Test
Pork lean meat	43.00	38.00
Pork jowl, skinless	19.00	19.00
Backfat	14.00	14.00
Water/ice	21.00	24.85
AProPork™	0.00	0.40
ScanPro™ 1015/SF	0.00	0.60
AProRed™	0.00	0.15
Salt	1.80	1.80
Sodium nitrite	0.02	0.02
Phosphate	0.30	0.30
Dextrose	0.35	0.35
Sodium ascorbate	0.03	0.03
Coriander	0.20	0.20
Mace	0.15	0.15
White pepper	0.10	0.10
Nutmeg	0.05	0.05
Carmines of cochineal 50 %	0.00	0.002
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

## Production procedure

1. Put the lean meat and the jowl in the bowl chopper.
2. Chop at low speed, and add the salt, phosphate, curing agents and the AProRed™.
3. Add part of the ice, AProPork™ and ScanPro™ 1015/SF.
4. Chop at high speed, and add the rest of the ice.
5. At 5°C, add the backfat, the spices and the ascorbate, and continue chopping.
6. End up the chopping process at 12°C.
7. Stuff some of the product into 24 mm cellulose casings and the rest of product into big calibre plastic casings.
8. Cook and smoke the cellulose sausages by a regular smokehouse process.
9. Cook the big plastic-stuffed pieces by steam.