

Cooked sausage

Ingredients used

AProPork™ and AProRed™

Recipe suggestion

Reduce formulation costs using AProPork™ and water replacing meat.

| Ingredients | Control | Test |
|----------------------------|-----------------|-----------------|
| Pork lean meat | 43.00 | 38.00 |
| Pork jowl, skinless | 19.00 | 19.00 |
| Backfat | 14.00 | 14.00 |
| Ice | 21.00 | 24.90 |
| AProPork™ | 0.00 | 1.00 |
| AProRed™ | 0.00 | 0.10 |
| 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 |
| Total recipe: | 100.00 % | 100.00 % |

Production procedure

1. Put the lean meat and jowl in the bowl chopper.
2. Chop at low speed, and add the salt, phosphates, curing agents and the AProRed™.
3. Add part of the ice and the AProPork™ after it.
4. Chop at high speed, and add the rest of the ice.
5. Add the backfat when the paste has reached 5°C, and the spices and the ascorbate.
6. At 12°C, finish the chopping process.
7. Stuff some of the product into 24 mm cellulose casings and the rest in big calibre plastic casings.
8. Cook and smoke the cellulose sausages, following a regular smokehouse process.
9. Cook the big plastic casing pieces by steam.