

# Turkey sausages with starch

## Ingredients used

ScanPro™ T5000 and AProRed™

## Recipe suggestion

Turkey sausages made with ScanPro™ T5000 as emulsifier and AProRed™ as colouring agent. ScanPro™ T5000 is used to improve the texture as well as the emulsion in the finished product.

| Ingredients                 | Test            |
|-----------------------------|-----------------|
| Turkey leg meat             | 20.00           |
| Turkey MDM                  | 40.00           |
| Starch                      | 4.00            |
| Water / ice                 | 25.00           |
| Bacon (10:90)               | 15.00           |
| Salt (0.6 % sodium nitrite) | 2.00            |
| Phosphate                   | 0.30            |
| ScanPro™ T5000              | 1.00            |
| Sodium ascorbate            | 0.05            |
| Sausage flavour             | 0.30            |
| Dextrose                    | 0.50            |
| Meat flavour                | 0.10            |
| AProRed™                    | 0.08            |
| Carmin of cochineal 50 %    | 0.0016          |
| <b>Total recipe:</b>        | <b>100.00 %</b> |

**Production procedure**

1. Put the turkey leg, the MDM and the bacon in the bowl chopper. Add the additives, the ScanPro™ T5000 and the water/ice to obtain a good homogenization.
2. At 9°C, add the potato starch.
3. Finish the emulsion process at 12-13°C.
4. Stuff into plastic casings.
5. Cooking - sausages:
  - a. Dry at 60°C for 20 minutes.
  - b. Smoke at 60°C for 12 minutes.
  - c. Steam cook at 75°C for 25 minutes
6. Cool down the sausages.