

Cold cut

Ingredients used

ScanPro™ T 95

Recipe suggestion

This product is an emulsified sausage, which is typically used in sliced condition for sandwiches. The use of ScanPro™ T 95 provides an excellent sliceability, texture and bite, due to the high water binding capacity.

Ingredients	Test 1	Test 2
Pork trimmings (20 % fat)	45.00	35.00
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Phosphate	0.35	0.35
Nitrite salt (0.6 % nitrite)	1.50	1.50
Salt	0.50	0.50
Water/ice	28.00	37.00
Spice mixture	0.60	0.60
Ascorbic acid	0.05	0.05
Potato starch	2.00	2.00
Dextrose	1.00	1.00
ScanPro™ T 95	1.00	2.00
Total recipe:	100.00 %	100.00 %

Production procedure:

1. Add all meat to the bowl chopper.
2. Add phosphate, nitrite salt and 1/3 of the water/ice.
3. Add ScanPro™ T 95 and the rest of the water.
4. Add spices, ascorbic acid and dextrose.
5. Add potato starch.
6. Chop to an end temperature of 10-12°C
7. Fill the product in casings.
8. Carry out the usual cooking process.