

# Cold cut

## Ingredients used

ScanPro™ T 92/SF

## Recipe suggestion

This product is an emulsified sausage, typically used in sliced condition for sandwiches. ScanPro™ T 92/SF provides an excellent sliceability, texture and bite. Due to the high gelling capacity, purge will be reduced, resulting in a better looking end product with a reduced risk of microbiological problems. This recipe contains beef and pork.

Ingredients	Amount
Beef trimmings (15 % fat)	40.00
Pork jowls (50 % fat)	20.00
Pork fat	10.00
Phosphate	0.35
Nitrite salt (0.6 % nitrite)	1.80
Water/ice	25.20
Spice mixture	0.60
Ascorbic acid	0.05
Potato starch	1.00
ScanPro™ T 92/SF	1.00
<b>Total recipe:</b>	<b>100.00 %</b>

## 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 92/SF and the rest of the water.
4. Add spices and ascorbic acid.
5. Add potato starch.
6. Chop to an end temperature of 10-12°C
7. Fill the product in polyamide casings, and cook to a core temperature of 72°C
8. After cooking, cool down the sausage, and let it rest overnight.