

Cold cut

Ingredients used

ScanPro™ 390/1 and AProPork™ or ExcelPro™ P 80 F

Recipe suggestion

This product is an emulsified sausage, which is typically used in sliced condition for sandwiches. The use of AProPork™ or ExcelPro™ P 80 F provides an excellent sliceability, texture and bite.

Ingredients	Control	Test 1	Test 2
MDM	60.00	60.00	60.00
Pork backfat	11.50	11.50	11.50
Ice/water 50/50	19.38	19.38	19.88
Potato starch	4.00	4.00	4.00
Soy concentrate	2.00		
ExcelPro™ P 80 F	0.00		1.50
ScanPro™ 390/1	0.00	1.25	
AProPork™	0.00	0.75	
Nitrite salt (0.6 % nitrite)	1.80	1.80	1.80
Sodium tripolyphosphate	0.30	0.30	0.30
Dextrose	0.50	0.50	0.50
Spices	0.40	0.40	0.40
Sodium ascorbate	0.05	0.05	0.05
Aroma Savory	0.07	0.07	0.07
Total recipe:	100.00 %	100.00 %	100.00 %

Production procedure:

1. Put the MDM and pork fat in the bowl chopper. Chop at low speed, and add salt and phosphate.
2. Add half of the water / ice and the proteins.
3. Add the rest of the water / ice. Add ascorbate, aroma and spices, and chop at high speed.
4. At 8°C, add the potato starch.
5. At 12°C, finish the bowl chopper process.
6. Fill it in non-permeable casing.
7. Cook in steam oven at 80°C to obtain 72°C core temperature.
8. Sprinkle and cool down in cold room.