

# Pork cold cut

## Ingredients used

ExcelPro™ P 80 F and AProRed™

## Recipe suggestion

Cooked sausage using fat emulsion with ExcelPro™ P 80 F as raw material.

| Ingredients                 | Amount          |
|-----------------------------|-----------------|
| Pork lean meat 90/10        | 24.00           |
| Pork meat 85/15             | 9.00            |
| Beef meat (90/10)           | 13.00           |
| Turkey MDM                  | 8.50            |
| Fat emulsion 1:10:10        | 17.20           |
| Cold water                  | 21.50           |
| Salt (0.6 % sodium nitrite) | 1.75            |
| Phosphate                   | 0.25            |
| Potato starch               | 1.75            |
| Sodium caseinate            | 1.75            |
| Sodium ascorbate            | 0.05            |
| Sodium glutamate            | 0.05            |
| White pepper                | 0.08            |
| AProRed™                    | 0.10            |
| Dextrose                    | 0.45            |
| Smoke flavour               | 0.10            |
| Spices                      | 0.47            |
| <b>Total recipe:</b>        | <b>100.00 %</b> |

| Fat Emulsion 1:10:10  | Ratio |
|-----------------------|-------|
| ExcelPro™ P 80 F      | 1     |
| Refrigerated pork fat | 10    |
| Water                 | 10    |

**Production procedure**

1. Emulsion preparation
  - a. Add 4 parts of water (hot or room temperature) and 1 part of ExcelPro™ P 80 F to the bowl chopper.
  - b. After proper hydration of ExcelPro™ P 80 F, add the fresh pork fat.
  - c. Chop at high speed until 40°C is achieved.
  - d. Add the rest of the water (in 2 or 3 steps) and homogenize.
  - e. Keep the emulsion refrigerated in the cold room.
2. Meat product preparation
  - a. Chop the meat, and add water, salt and spices.
  - b. Add the fat emulsion and the starch.
  - c. Finish the process in the bowl chopper when the temperature reaches 12°C.
3. Fill in plastic casings.
4. Cook by steam at 75°C up to a core temperature of 70°C.