

# Cooked sausage, frankfurter type

## Ingredients used

ExcelPro™ Plus PA 40 and ExcelPro™ Plus PP 50

## Recipe suggestion

A frankfurter sausage is a fine emulsified product, which has been smoked and cooked. A frankfurter sausage is normally served and eaten hot. In this recipe, ExcelPro™ Plus PA 40 is used in dry addition, which provides firmness, structure and heat stability. ExcelPro™ Plus PP 50 and ExcelPro™ Plus PA 40 are used to substitute meat in order to reduce formulation costs. Due to the heat stability, a firm texture and bite of end product is maintained.

| Ingredients  | Amount          |
|--|-----------------|
| Pork meat (20 % fat)                                     | 20.00 %         |
| Chicken MDM  | 25.00 %         |
| ExcelPro™ Plus PA 40 fat emulsion 1:10:15 (pre-emulsion) | 20.00 %         |
| Phosphate  | 0.35 %          |
| Nitrite salt (0.6 % nitrite)                             | 1.80 %          |
| Spice mixture  | 0.60 %          |
| Ascorbic acid  | 0.05 %          |
| Potato starch  | 4.00 %          |
| Milk powder  | 2.00 %          |
| AProRed™   | 0.10 %          |
| ExcelPro™ Plus PP 50                                     | 2.00 %          |
| Water/ice  | 24.10 %         |
| <b>Total recipe</b>                                      | <b>100.00 %</b> |

## Production procedure

### Pre-made fat emulsion with ExcelPro™ Plus PA 40 (1:10:15)

1. Add fat to the bowl chopper, and chop well.
2. Add ExcelPro™ Plus PA 40.
3. Add water/ice and chop until a homogenous gel has been formed (minimum temp. of 18°C).
4. Fill emulsion in trays, and cool down.

### Frankfurter sausage

1. Put pork meat and chicken MDM in the bowl chopper.
2. Add phosphate, nitrite salt and 1/3 of water/ice.
3. Add ExcelPro™ Plus PP 50.
4. Add the rest of water/ice, spice mixture and ascorbic acid.
5. Add pre-made emulsion.
6. Add milk powder and potato starch.
7. Chop to an end temperature of approx. 12°C.
8. Fill product in natural casing.
9. Carry out drying, smoking and cooking process as usual.