

Ground Beef Patties with WPC 80



INGREDIENTS


	Control (%)	1% WPC 80 (%)	2% WPC 80 (%)
Beef, ground (0.3175 cm grind)	99.50	87.00	86.00
Water	0.00	11.50	11.50
Whey protein concentrate, 80% protein (WPC 80)	0.00	1.00	2.00
Salt	0.50	0.50	0.50
Total	100.00	100.00	100.00

NUTRITIONAL CONTENT

Per 100g	Control	1% WPC 80	2% WPC 80
Calories	150kcal	150kcal	150kcal
Total Fat	5g	5g	5g
Saturated Fat	2g	2g	2g
Trans Fat	0.5g	0.5g	0.5g
Cholesterol	70mg	70mg	65mg
Total Carbohydrates	0g	0g	0g
Dietary Fiber	0g	0g	0g
Sugars	0g	0g	0g
Protein	26g	26g	26g
Calcium	0mg	11mg	22mg
Magnesium	0mg	2mg	4mg
Phosphorus	0mg	3mg	6mg
Potassium	0mg	5mg	15mg
Sodium	340mg	360mg	350mg
Iron	2mg	2mg	2mg
Vitamin A	0IU	2IU	4IU
Vitamin C	0mg	0mg	0mg

PREPARATION

1. **Mix ground beef with other dry ingredients.**
2. **Add water and mix 30 seconds.**
3. **Press mixture into patties.**
4. **Cook in an oven at 187°C (369°F) for 20 minutes.**
5. **Measure free liquid and evaluate for sensory.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Proliant Inc. ©2014 U.S. Dairy Export Council.