

# Hot Dogs (Non-Meat Protein Maximization)



## INGREDIENTS

	Control (%)	WPC 80 (%)	WPI (%)
Pork, 42% lean	25.64	25.64	25.64
Beef, 50% lean	14.00	10.00	10.00
Chicken, mechanically de-boned	37.50	37.50	37.50
Water	15.00	18.00	18.00
Salt	2.00	2.00	2.00
Sodium lactate/sodium diacetate	2.00	2.00	2.00
Corn syrup solids	2.00	2.00	2.00
Sodium tripolyphosphate	0.40	0.40	0.40
Spice	1.41	1.41	1.41
Sodium erythorbate	0.04	0.04	0.04
Sodium nitrite	0.01	0.01	0.01
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>0.00</b>	<b>1.00</b>	<b>0.00</b>
<b>Whey protein isolate (WPI)</b>	<b>0.00</b>	<b>0.00</b>	<b>1.00</b>
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>


## PREPARATION

1. **Chop mechanically deboned chicken in small bowl chopper and heat until a temperature of 6-8°C (43-46°F) is reached.**
2. **Add dry ingredients while chopping on low-speed.**
3. **Add pork, beef and remaining water and chop on high-speed until the temperature reaches 13-15°C (55-59°F).**
4. **Stuff product into peelable cellulose casings.**
5. **Cook and smoke to an internal temperature of 72°C (162°F) and store at less than 4°C (39°F).**

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## NUTRITIONAL CONTENT

Per 100g	Control	WPC 80	WPI
<b>Calories</b>	190kcal	190kcal	190kcal
<b>Total Fat</b>	9g	9g	8g
Saturated Fat	3g	3g	3g
Trans Fat	0g	0g	0g
Cholesterol	80mg	80mg	75mg
<b>Total Carbohydrates</b>	6g	6g	6g
Dietary Fiber	0g	0g	0g
Sugars	0g	0g	0g
<b>Protein</b>	20g	20g	20g
Calcium	44mg	55mg	45mg
Magnesium	27mg	28mg	26mg
Phosphorus	369mg	367mg	365mg
Potassium	450mg	450mg	450mg
Sodium	1830mg	1860mg	1870mg
Iron	2mg	2mg	2mg
Vitamin A	2IU	4IU	2IU
Vitamin C	1mg	1mg	1mg

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](http://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)

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