

Smoked Sausage with WPC 80



INGREDIENTS


	Control (%)	WPC 80 (%)
Pork, shoulder	51.75	48.75
Pork, 72% lean	14.00	14.00
Water, ice	28.00	29.50
Salt	1.70	1.70
Salt, curing	0.11	0.11
Sodium ascorbate	0.04	0.04
Sodium tripolyphosphate	0.40	0.40
Spice	4.00	4.00
Whey protein concentrate, 80% protein (WPC 80)	0.00	1.50
Total		100.00

NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
Calories	220kcal	220kcal
Total Fat	12g	11g
Saturated Fat	4.5g	4g
Trans Fat	0g	0g
Cholesterol	80mg	75mg
Total Carbohydrates	5g	5g
Dietary Fiber	1g	1g
Sugars	0g	0g
Protein	24g	24g
Calcium	84mg	102mg
Magnesium	42mg	43mg
Phosphorus	486mg	468mg
Potassium	450mg	430mg
Sodium	1510mg	1470mg
Iron	4mg	4mg
Vitamin A	8IU	11IU
Vitamin C	67mg	65mg

PREPARATION

1. **Grind all pork through a 1.2 cm (1/2") plate.**
2. **Mix pork with the dry ingredients and water for 5 minutes.**
3. **Regrind through a 0.5 cm (3/16") plate.**
4. **Stuff into cellulose casings (size 26 mm or 1") and cook in a smokehouse under steam (104°C or 220°F) to an internal temperature of 73°C (163°F) for at least two minutes.**
5. **Cool overnight.**
6. **Peel, vacuum package and store in cooler at 3°C (38°F).**

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