

Smoked Sausage with WPC or WPI



INGREDIENTS

	Control (%)	WPC 80	WPI
Beef, 90% lean	5.00	5.00	5.00
Pork, 72% lean	19.00	19.00	19.00
Pork, 95% lean	20.00	16.00	16.00
Pork, 50% lean	28.00	28.00	28.00
Water	19.50	22.50	22.50
Salt	1.90	1.90	1.90
Whey protein concentrate, 80% protein (WPC 80)	0.00	1.00	0.00
Whey protein isolate (WPI)	0.00	0.00	1.00
Phosphate	0.40	0.40	0.40
Salt, curing (6.25% nitrite)	0.17	4.00	4.00
Potassium lactate/Sodium diacetate	2.00	2.00	2.00
Erythorbate	0.03	0.03	0.03
Total	100.00	100.00	100.00

BENEFITS OF USING U.S. DAIRY

WPC 80 & WPI

- Improved cooked yield
- Improved slicing yield
- Reduced purge over 8 weeks of refrigerated storage
- Improved texture
- Maintained quality of the finished product
- Cost savings of 7.04% and 6.52% vs. the control
- WPC 80 and WPI improved cooked yields vs. ISP treatment
- WPC 80 and WPI can be used to replace pork 95% lean

PREPARATION

1. **Pre-break meat block through a 2.5 cm (1") plate.**
2. **Batch and mix meat with water and other ingredients for no more than three minutes.**
3. **Regrind mixture through a 0.5 cm (3/16") plate.**
4. **Stuff into a collagen casing.**
5. **Cook in a smokehouse to an internal temperature of 71°C (160°F).**
6. **Peel and package.**
7. **Store in cooler 3-5°C (38-40°F).**

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NUTRITIONAL CONTENT

Per 100g	Control	WPC 80	WPI
Calories	260kcal	240kcal	240kcal
Total Fat	18g	16g	16g
Saturated Fat	7g	6g	6g
Trans Fat	0g	0g	0g
Cholesterol	80mg	70mg	65mg
Total Carbohydrates	2g	6g	6g
Dietary Fiber	0g	0g	0g
Sugars	0g	4g	4g
Protein	20g	18g	18g
Calcium	61mg	65mg	55mg
Magnesium	23mg	21mg	19mg
Phosphorus	276mg	238mg	235mg
Potassium	910mg	810mg	800mg
Sodium	1340mg	1570mg	1580mg
Iron	1mg	1mg	1mg
Vitamin A	7IU	8IU	6IU
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 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. ©2014 U.S. Dairy Export Council.