

## Luncheon Meat

## Recipe Suggestion

Palsgaard<sup>®</sup> 3307

**Product:** Luncheon meat.

**Recipe:**

|                             | %      |
|-----------------------------|--------|
| Palsgaard <sup>®</sup> 3307 | 0.80   |
| Chicken MDM                 | 45.90  |
| Beef III (18-20 % fat)      | 24.00  |
| Beef fat                    | 10.00  |
| Ice water                   | 10.00  |
| Nitrite curing salt         | 1.65   |
| Ascorbic acid               | 0.05   |
| Tri-polyphosphate           | 0.40   |
| Soy protein isolate         | 1.70   |
| Potato starch               | 5.00   |
| Spices                      | 0.50   |
|                             | 100.00 |

**Procedure:**

- \* Minced (5mm.) meat ingredients and fat is added to bowl chopper and chopped for five revolutions at low speed.
- \* Soy protein isolate and Palsgaard<sup>®</sup> 3307 is added to the meat in the bowl chopper and chopped for further ten revolutions at low speed.
- \* Ice water is added together with Nitrite curing salt and polyphosphates, and the batter is chopped at high speed to a temperature of app. 5°C.
- \* Potato starch and spices are added to bowl chopper and chopped to a final temperature of 8°C.
- \* The luncheon meat is stuffed into cans and retorted.