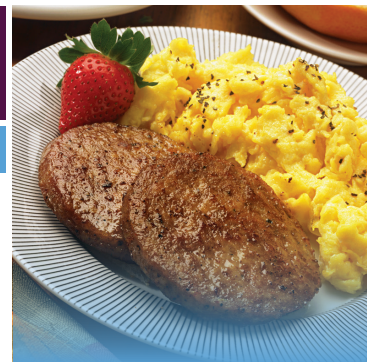


# 97% Fat-Free Turkey Breakfast Sausage



## INGREDIENTS


	Control (%)	WPC 80 (%)
Turkey, line-run thigh meat	86.90	86.40
Water	10.35	10.35
Spice blend with salt	2.25	2.25
Modified corn starch	0.50	0.50
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	-	<b>0.50</b>
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
<b>Calories</b>	170kcal	170kcal
<b>Total Fat</b>	7g	7g
Saturated Fat	2g	2g
Trans Fat	0g	0g
Cholesterol	105mg	100mg
<b>Total Carbohydrates</b>	2g	2g
Dietary Fiber	0g	0g
Sugars	0g	0g
<b>Protein</b>	24g	24g
Calcium	50mg	54mg
Magnesium	32mg	33mg
Phosphorus	233mg	230mg
Potassium	380mg	370mg
Sodium	240mg	240mg
Iron	3mg	3mg
Vitamin A	0IU	1IU
Vitamin C	0mg	0mg

## PREPARATION

1. **Grind turkey thigh meat through a 0.6 cm (1/4") plate.**
2. **Mix meat, water and spices for no more than 1 minute.**
3. **Stuff into 5.1 cm (2") collagen casing.**
4. **Freeze product, then temper out partially.**
5. **Slice chubs into 35 g (1.25 oz) patties.**
6. **Cook patties in a convection oven under steam to an internal temperature of 71°C (160°F).**
7. **Package and store in freezer.**

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)

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.