

# Hot Dog



## INGREDIENTS

	Control (%)	1% WPC 80 (%)	1.85% WPC 80 (%)
Pork, shoulder meat	25.00	21.00	25.00
Pork fat	17.40	17.40	17.40
Pork trimmings, 70% lean	16.20	16.20	16.20
Water, ice	28.00	31.00	28.00
Salt, nitrate, curing	1.70	1.70	1.70
Phosphate	0.30	0.30	0.30
Soy protein isolate	3.70	3.70	1.85
Sugar	0.76	0.76	0.76
MSG	0.63	0.63	0.63
Sodium erthorbate	0.20	0.20	0.20
Pepper, white	0.65	0.65	0.65
Ginger powder	0.06	0.06	0.06
Cardamom	0.06	0.06	0.06
Garlic powder	0.02	0.02	0.02
Native tapioca starch	5.32	5.32	5.32
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	-	<b>1.00</b>	<b>1.85</b>
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

## BENEFITS OF USING U.S. DAIRY

### WPC 80

- Meat replacement (1 part WPC : 3 parts water to replace 4 parts lean pork)
- Formulation cost savings
- Increase cook yield
- Maintain texture
- Improve juiciness
- Reduce freeze-thaw purge
- Cleaner, less beany flavor due to partial soy replacement


## PREPARATION

1. **Chop the lean meat with half the ice water, the soy protein isolate and WPC 80.**
2. **Add curing salt and phosphate and chop until the temperature reaches 6°C (43°F).**
3. **Add balance of water, seasonings, sugar and fat and chop to a temperature of 12°C (54°F).**
4. **Add starch and chop for a few rounds.**
5. **Stuff into collagen or cellulose casings and smoke-cook to an internal temperature of 72°C (162°F).**
6. **Shower or chill sausage with cold water.**
7. **Peel, vacuum package and freeze.**

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## NUTRITIONAL CONTENT

Per 100g	Control	1% WPC 80	1.85% WPC 80
<b>Calories</b>	240kcal	240kcal	240kcal
<b>Total Fat</b>	18g	17g	18g
Saturated Fat	6g	6g	6g
Trans Fat	0g	0g	0g
Cholesterol	45mg	40mg	45mg
<b>Total Carbohydrates</b>	7g	7g	7g
Dietary Fiber	0g	0g	0g
Sugars	1g	1g	1g
<b>Protein</b>	13g	13g	13g
Calcium	47mg	54mg	58mg
Magnesium	12mg	13mg	14mg
Phosphorus	168mg	161mg	156mg
Potassium	170mg	160mg	180mg
Sodium	790mg	790mg	780mg
Iron	1mg	1mg	1mg
Vitamin A	18IU	19IU	21IU
Vitamin C	0mg	0mg	0mg

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.