

Chicken Breast Formula with WPC 80



BENEFITS OF USING U.S. DAIRY

WPC 80

- Enhances cooked yield based on both raw weight and tumbled weight without significantly affecting sensory attributes.
- Cost reduction of about 7% while maintaining the whole muscle texture of the finished product.

INGREDIENTS

	Control (%)	WPC 80 (%)
Chicken, breasts	85.65	84.65
Water	12.00	12.00
Starch	1.50	1.50
Whey protein concentrate, 80% protein (WPC 80)	-	1.00
Salt	0.50	0.50
Phosphate	0.35	0.35
Total	100.00	100.00

NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
Calories	150kcal	150kcal
Total Fat	2g	2g
Saturated Fat	0.5g	0.5g
Trans Fat	0g	0g
Cholesterol	75mg	70mg
Total Carbohydrates	2g	2g
Dietary Fiber	0g	0g
Sugars	0g	0g
Protein	29g	29g
Calcium	45mg	54mg
Magnesium	36mg	36mg
Phosphorus	51mg	53mg
Potassium	360mg	350mg
Sodium	410mg	390mg
Iron	1mg	1mg
Vitamin A	0IU	2IU
Vitamin C	2mg	1mg

PREPARATION

- Dissolve salt, phosphate, starch and WPC 80 in water and tumble with chicken breasts for 45 minutes continuously.**
- Thermally process to 74.5°C (166°F) internal**

temperature at 40% relative humidity (94.5°C (202°F) dry bulb, 69°C (156°F) wet bulb).

- Chill overnight, vacuum package and freeze.**

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. Developed by Proliant Inc. ©2014 U.S. Dairy Export Council.