

Pork & Beef Bologna



INGREDIENTS


	Usage Levels (%)
Pork, 50% lean	8.08
Beef, 90% lean	26.06
Water, ice	29.00
Whey protein concentrate, 80% protein (WPC 80)	3.00
Salt	2.30
Sugar	1.00
Pepper, white	0.30
Nutmeg	0.13
Ginger	0.13
Sodium erythorbate	540 ppm
Sodium nitrite	154 ppm
Cellulose casing	-
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	290kcal
Total Fat	19g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	75mg
Total Carbohydrates	2g
Dietary Fiber	0g
Sugars	2g
Protein	22g
Calcium	51mg
Magnesium	27mg
Phosphorus	183mg
Potassium	310mg
Sodium	1520mg
Iron	1mg
Vitamin A	11IU
Vitamin C	1mg

PREPARATION

- 1. Add meat, salt, curing ingredients, WPC 80 and half of the ice to cutter. Drop the temperature to about 4°C (39°F). Chop until a stable emulsion forms.**
- 2. Add the remaining ice and spices.**
- 3. Heat to about 13°C (55°F).**
- 4. Stuff in cellulose casings and cook to an internal temperature of 77°C (170°F).**

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 at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.