

# Fresh Chicken Breast Sausage



## BENEFITS OF USING U.S. DAIRY

### WPC 80

- WPC increases cooking yields significantly and provides cost savings of about 3.6% with 0.5% WPC and 2.3% with 1.0% WPC additions.
- Addition of synergy stocks enhances and improves flavor by providing a subtle blend of meaty, browned and roasted notes.

## INGREDIENTS

	Control (%)	0.5% WPC 80 (%)	1% WPC 80 (%)
Chicken, thigh meat	79.06	77.06	77.06
Water	16.35	15.85	15.35
Spice blend	2.25	2.25	2.25
Salt	1.84	1.84	1.84
Pork stock	-	1.50	1.50
Chicken stock	-	0.50	0.50
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>-</b>	<b>0.50</b>	<b>1.00</b>
Modified food starch	0.50	0.50	0.50
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	Control	0.5% WPC 80	1% WPC 80
<b>Calories</b>	200kcal	200kcal	200kcal
<b>Total Fat</b>	8g	7g	7g
Saturated Fat	2.5g	2g	2g
Trans Fat	0g	0g	0g
Cholesterol	105mg	95mg	95mg
<b>Total Carbohydrates</b>	4g	4g	4g
Dietary Fiber	1g	1g	0g
Sugars	0g	0g	0g
<b>Protein</b>	28g	28g	29g
Calcium	59mg	59mg	67mg
Magnesium	35mg	35mg	35mg
Phosphorus	8mg	8mg	22mg
Potassium	250mg	250mg	240mg
Sodium	1540mg	1460mg	1430mg
Iron	3mg	3mg	3mg
Vitamin A	0IU	15IU	16IU
Vitamin C	1mg	1mg	1mg

## PREPARATION

1. **Grind chicken thigh meat through a 0.635 cm (0.25") plate.**
2. **Combine all ingredients and mix for not more than 3 minutes.**
3. **Regrind meat mixture through a 0.476 cm (0.2") plate.**
4. **Stuff into 5.08 cm (2.0") collagen casings.**
5. **Freeze product and then temper out partially.**
6. **Slice chubs into 56.7 g (2 oz) patties.**
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.