

Indonesian Burger



INGREDIENTS

	Control (%)	1% WPC 80 (%)	2.3% WPC 80 (%)
Beef, 85% lean	53.00	49.00	53.00
Oil emulsion (1:4:2)	7.70	7.70	7.70
Water, ice	8.30	11.30	17.50
Soy protein isolate : emulsion (1:4)	23.00	23.00	11.50
Native starch (tapioca)	4.40	4.40	4.40
Salt, nitrate	1.61	1.61	1.61
Sugar	0.53	0.53	0.53
MSG	0.11	0.11	0.11
Flavor, smoked beef	0.29	0.29	0.29
Garlic	0.29	0.29	0.29
Onion	0.58	0.58	0.58
Pepper, white	0.19	0.19	0.19
Whey protein concentrate, 80% protein (WPC 80)	-	1.00	2.30
Total	100.00	100.00	100.00

BENEFITS OF USING U.S. DAIRY

WPC 80

- Meat replacement (1 part WPC : 3 parts water to replace 4 parts lean beef)
- Formulation cost savings
- Increase cook yield
- Improved bite
- Improve juiciness
- Reduce package purge
- Improve sliceability
- Cleaner, less beany flavor due to partial soy replacement

PREPARATION

1. **Make an oil emulsion with soy protein isolate, oil and water in the ratio soy protein isolate:water:oil = 1:4:2.**
2. **Make an soy protein isolate emulsion with one part soy protein isolate and 4 parts ice water.**
3. **Grind 33 kg of beef through a 3 mm (0.1") plate and 20 kg through a 8 mm (0.3") plate.**
4. **Chop the 3 mm (0.1") meat in a bowl chopper and add salt. When the emulsion is well formed, add starch.**
5. **Add the 8 mm (0.3") meat to the bowl chopper and chop for 6-7 rounds.**
6. **Stuff mixture into 13.4 cm (5.3") HDPE caliber casing and cook at 85°C (185°F) for 120 min.**
7. **Shower with 25-30°C (77-86°F) water for 60 minutes**
8. **Package and store at 5°C (41°F).**

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NUTRITIONAL CONTENT

Per 100g	Control	1% WPC 80	2.3% WPC 80
Calories	230kcal	230kcal	240kcal
Total Fat	16g	15g	16g
Saturated Fat	6g	5g	6g
Trans Fat	0g	0g	0g
Cholesterol	45mg	45mg	50mg
Total Carbohydrates	6g	6g	6g
Dietary Fiber	0g	0g	0g
Sugars	1g	1g	1g
Protein	17g	17g	17g
Calcium	27mg	35mg	41mg
Magnesium	14mg	15mg	17mg
Phosphorus	155mg	153mg	138mg
Potassium	180mg	170mg	190mg
Sodium	730mg	750mg	710mg
Iron	2mg	2mg	2mg
Vitamin A	0IU	1IU	3IU
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 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.