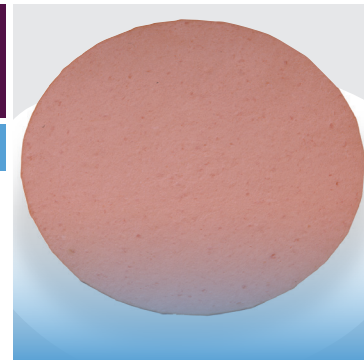


Bologna



INGREDIENTS

	Usage Levels (%)
Cellulose casings	-
Chicken, trimmings*	35.18
Bull meat	26.39
Beef, trimmings	26.39
Skimmed milk powder	4.18
Salt	2.65
Cure (see formula below)	2.42
Onions	2.20
Pepper, white	0.33
Coriander	0.11
Allspice	0.05
Sage	0.05
Garlic	0.05
Ice, shaved	as needed
Total	100.00
Cure	100.00
Dextrose	67.15
Sodium nitrate	23.08
Water	7.67
Nitrite of soda	2.10

NUTRITIONAL CONTENT

Per 100g

Calories	290kcal
Total Fat	22g
Saturated Fat	9g
Trans Fat	1g
Cholesterol	70mg
Total Carbohydrates	5g
Dietary Fiber	0g
Sugars	4g
Protein	16g
Calcium	75mg
Magnesium	18mg
Phosphorus	138mg
Potassium	310mg
Sodium	1370mg
Iron	1mg
Vitamin A	12IU
Vitamin C	1mg

PREPARATION

Cure

1. **Combine all ingredients.**
2. **Mix until dissolved.**

Bologna


1. **Finely chop garlic and mix with cure.**
2. **Grind meats separately through 68 mm (2.7") plate.**

Bologna

PREPARATION

(continues)

3. **Place bull meat and beef trimmings with shaved ice in silent cutter. After a few resolutions, add salt and cure.**
4. **Add skimmed milk powder and shaved ice alternately until all skimmed milk powder has been used.**
5. **Add seasoning and chicken trimmings. Also add shaved ice until proper consistency is obtained. Chop fine.**
6. **Stuff into cellulose casings.**
7. **Place in smokehouse. Start at 49°C (120°F), gradually raise temperature to 74°C (165°F) until desired color appears, approximately 2-1/2 to 3 hours.**
8. **Cook at 71°C (160°F) until internal temperature reaches 69°C (156°F).**
9. **Cool with cold water shower.**

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.