

Hot Dogs with WPC 80



INGREDIENTS


	Control (%)	WPC 80 (%)
Beef	15.50	7.50
Pork	40.00	40.00
Chicken	21.00	21.00
Water	19.13	25.13
Salt	2.39	2.39
Sugar	1.00	1.00
Sodium tripolyphosphate	0.42	0.42
Spice	0.50	0.50
Sodium erythorbate	0.04	0.04
Sodium nitrite	0.02	0.02
Whey protein concentrate, 80% protein (WPC 80)	-	2.00
Total	100.00	100.00

NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
Calories	230kcal	220kcal
Total Fat	16g	15g
Saturated Fat	6g	6g
Trans Fat	0g	0g
Cholesterol	75mg	70mg
Total Carbohydrates	2g	2g
Dietary Fiber	0g	0g
Sugars	1g	2g
Protein	18g	18g
Calcium	18mg	38mg
Magnesium	21mg	23mg
Phosphorus	341mg	338mg
Potassium	350mg	350mg
Sodium	1430mg	1460mg
Iron	1mg	1mg
Vitamin A	4IU	7IU
Vitamin C	0mg	1mg

PREPARATION

1. **Chop lean meat with salt, nitrite and half of water and heat until a temperature of 6-8°C (43-46°F) is reached.**
2. **Add remaining dry ingredients while chopping at low speed.**
3. **Add fat, meats and remaining water, and then chop on high speed until temperature reaches 13-15°C (55-59°F).**
4. **Stuff emulsion into cellulose casings.**
5. **Cook hot dogs in smokehouse or hot dog cooker.**
6. **Shower product for 20 minutes and store at <4°C (<39°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 by Proliant Inc. ©2014 U.S. Dairy Export Council.