

# Surimi Seafood Product



## INGREDIENTS

	Control (%)	WPC 80 (%)
Surimi, uncured	47.50	42.50
Water, ice	39.00	42.75
Starch, modified	8.00	8.00
Sugar	2.00	2.00
Monosodium glutamate	1.00	1.00
Salt	1.40	1.40
Crab flavoring	0.75	0.75
Crab extract	0.35	0.35
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>0.00</b>	<b>1.25</b>
<b>Total</b>		<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
<b>Calories</b>	100kcal	100kcal
<b>Total Fat</b>	0g	0.5g
Saturated Fat	0g	0g
Trans Fat	0g	0g
Cholesterol	15mg	15mg
<b>Total Carbohydrates</b>	13g	13g
Dietary Fiber	0g	0g
Sugars	2g	2g
<b>Protein</b>	8g	8g
Calcium	6mg	16mg
Magnesium	22mg	22mg
Phosphorus	143mg	130mg
Potassium	55mg	55mg
Sodium	800mg	800mg
Iron	0mg	0mg
Vitamin A	34IU	32IU
Vitamin C	0mg	0mg

## PREPARATION

- Thaw to soften the surimi or fish meat, not above 1°C (34°F).**
- Chop meat in bowl cutter at a lower speed, alternately adding salt and half the amount of ice water until a thick paste is obtained.**
- Add the remaining ingredients and chop at high-speed to a fine paste, not to exceed 10-12°C (50-54°F).**
- Extrude the paste in a thin sheet (2 mm or 0.08") onto a hot stainless steel belt or drum; raise temperature of paste to 90°C (194°F) to set gel.**
- Cool, remove from belt/drum and pass through coloring, slitting and rope rolling machines.**
- Cut into sticks, vacuum package and pasteurize at 85-90°C (185-194°F) for 50 minutes.**
- Rapidly chill and store at 5°C (40°F) or below.**

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.