

## Standard of Identity Smoked Sausage

### *Use of Proliant™ P5601 MyoGel™ Plus*

#### **Objective:**

To provide an increased cook yield in a smoked sausage formulation while controlling purge and providing a cost saving by replacing a portion of the meat block with **Proliant P5601 MyoGel Plus** and water.

#### **Formulation:**

<b><u>Ingredient</u></b>	<b><u>Control</u></b>	<b><u>Test</u></b>
Beef 90's	5.00	5.00
Pork 72's	19.00	19.00
Pork 95's	20.00	15.00
Pork 50's	28.00	28.00
Water	19.50	23.50
Salt	1.90	1.90
<b>Proliant P5601 MyoGel Plus</b>	<b>0.00</b>	<b>1.00</b>
Phosphate	0.40	0.40
Curing Salt (6.25% nitrite)	0.17	0.17
Spice	4.00	4.00
Sodium lactate	2.00	2.00
Erythorbate	<u>0.03</u>	<u>0.03</u>
<b>Total</b>	<b>100.00</b>	<b>100.00</b>

#### **Procedure:**

1. Pre-break meat block through a 1-inch plate.
2. Batch and mix meat with water and other ingredients for not more than three minutes.
3. Regrind mixture through a 3/16-inch plate.
4. Stuff into a collagen casing.
5. Cook in a smokehouse to an internal temperature of 160°F.

#### **Product Description:**

**Proliant P5601 MyoGel Plus**

Pork Collagen

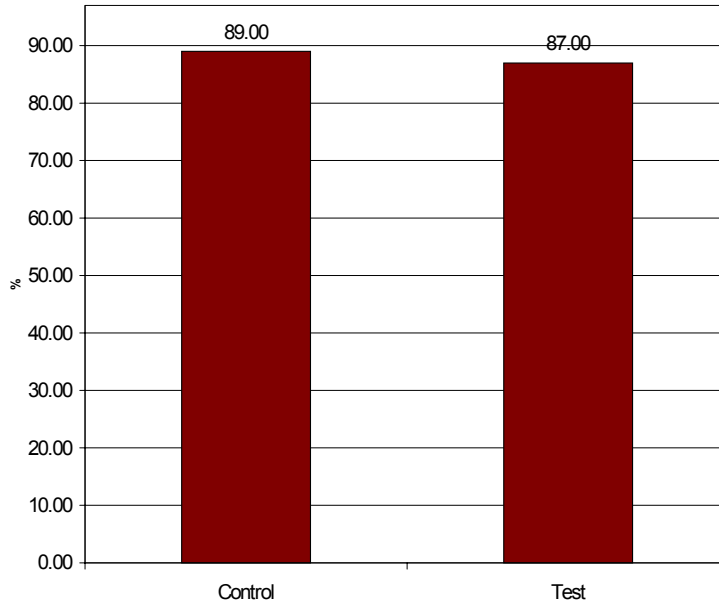
#### **Conclusion**

When replacing a portion of the meat block with **Proliant P5601 MyoGel Plus** and water in a smoked sausage formulation, a **cost saving of 2.3%** is achieved while maintaining finished product quality.

## Results

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### Cooked/Chilled Yield



### Yielded Treatment Cost / Lb.

