

# Beef Patties



## INGREDIENTS

	Control (%)	1% WPC 80 (%)	1.5% WPC 80 (%)	WPI (%)
Beef, trimmings	40.00	36.00	40.00	36.00
Soy protein isolate	3.00	3.00	1.50	3.00
Water	16.00	19.00	16.00	19.00
Isolated soy granules	18.00	18.00	18.00	18.00
Rice, cooked	15.00	15.00	15.00	15.00
Salt	1.30	1.30	1.30	1.30
Phosphate	0.20	0.20	0.20	0.20
Seasoning	2.50	2.50	2.50	2.50
Soy sauce	1.00	1.00	1.00	1.00
Onions, chopped	3.00	3.00	3.00	3.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	-	<b>1.00</b>	<b>1.50</b>	-
<b>Whey protein isolate (WPI)</b>	-	-	-	<b>1.00</b>
<b>Total</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

## BENEFITS OF USING U.S. DAIRY

### WPC 80/WPI

- Meat replacement
- (1 part WPC/WPI : 3 parts water to replace 4 parts lean beef)
- Formulation cost savings
- Increase cook yield
- Maintain texture
- Reduce freeze-thaw purge
- Improve juiciness
- Cleaner, less beany flavor due to partial soy replacement


## PREPARATION

1. **Chop 1 part ISP and 4 parts water in a bowl chopper until the mixture turns shiny and gel-like.**
2. **Pre-grind beef through a 8 mm (0.3") plate.**
3. **Add water, dry ingredients, cooked rice, soy sauce and onions and mix for 90 seconds.**
4. **Add ground isolated soy granules and mix for an additional 30 seconds.**
5. **Regrind mixture through a 2.4 mm (0.1") plate.**
6. **Form into patties, pack and freeze.**

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## NUTRITIONAL CONTENT

Per 100g	Control	1% WPC 80	1.5% WPC 80	WPI
<b>Calories</b>	190kcal	190kcal	190kcal	190kcal
<b>Total Fat</b>	6g	5g	6g	5g
Saturated Fat	2g	2g	2g	2g
Trans Fat	0g	0g	0g	0g
Cholesterol	25mg	25mg	25mg	20mg
<b>Total Carbohydrates</b>	5g	5g	5g	5g
Dietary Fiber	0g	0g	0g	0g
Sugars	0g	0g	0g	0g
<b>Protein</b>	29g	29g	29g	30g
Calcium	49mg	57mg	58mg	49mg
Magnesium	26mg	27mg	28mg	25mg
Phosphorus	311mg	308mg	302mg	306mg
Potassium	190mg	180mg	190mg	170mg
Sodium	1710mg	1720mg	1690mg	1730mg
Iron	4mg	3mg	3mg	3mg
Vitamin A	0IU	1IU	2IU	0IU
Vitamin C	0mg	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](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. Developed by PHD Technologies LLC. ©2014 U.S. Dairy Export Council.