

Low-Fat Ground Beef Patties



INGREDIENTS


	Usage Levels (%)
Beef, low-fat, 90% lean	85.20
Water	10.00
Whey protein concentrate, 80% protein (WPC 80)	4.00
Salt	0.50
Tripolyphosphate	0.30
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	200kcal
Total Fat	11g
Saturated Fat	4.5g
Trans Fat	0.5g
Cholesterol	70mg
Total Carbohydrates	0g
Dietary Fiber	0g
Sugars	0g
Protein	24g
Calcium	49mg
Magnesium	27mg
Phosphorus	210mg
Potassium	350mg
Sodium	390mg
Iron	2mg
Vitamin A	6IU
Vitamin C	0mg

PREPARATION

1. **Hydrate the whey protein concentrate and tripolyphosphate in water with mechanical mixer for 15 minutes.**
2. **Refrigerate this slurry overnight at 4°C (39°F).**
3. **Add slurry and salt to meat.**
4. **Mix thoroughly and grind through 9.5 mm (0.4") plate, then through 4.5 mm (0.2") plate.**

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.