

# Restructured Chicken with WPC 80



## BENEFITS OF USING U.S. DAIRY

### WPC 80

- WPC with chicken combination improves flavor, texture, juiciness, and reduces cost in processed chicken products.

## INGREDIENTS

	Control (%)	WPC 80 (%)
Chicken, breasts	77.00	73.00
Water	18.10	20.60
Salt	2.00	2.00
Modified starch	1.50	1.50
Spices	1.00	1.00
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>-</b>	<b>1.00</b>
Sodium phosphate	0.40	0.40
Chicken broth	0.00	0.50
<b>Total</b>	<b>100.00</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	Control	WPC 80
<b>Calories</b>	140kcal	140kcal
<b>Total Fat</b>	2g	2g
Saturated Fat	0.5g	0.5g
Trans Fat	0g	0g
Cholesterol	65mg	65mg
<b>Total Carbohydrates</b>	3g	3g
Dietary Fiber	0g	0g
Sugars	0g	0g
<b>Protein</b>	26g	26g
Calcium	21mg	32mg
Magnesium	35mg	35mg
Phosphorus	181mg	184mg
Potassium	330mg	320mg
Sodium	1350mg	1360mg
Iron	1mg	1mg
Vitamin A	0IU	2IU
Vitamin C	2mg	1mg

## PREPARATION

- Remove fat from whole chicken breast pieces and macerate trimmed breasts.
- Take 20% of trimmed breasts and chop into a coarse paste.
- Add meat and other ingredients to a tumbler and tumble under vacuum for at least 2 hours at 14 rpm.
- Refrigerate and hold for 16 to 24 hours.
- Stuff into pre-stuck fibrous casings and cook, using high relative humidity, to an internal temperature of 67°C (153°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](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 Proliant Inc. ©2014 U.S. Dairy Export Council.