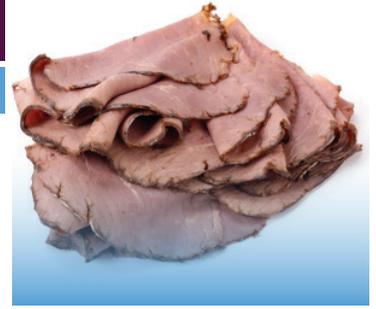


Roast Beef Loaf



INGREDIENTS

	Usage Levels (%)
Beef, boneless chucks	58.36
Beef, plate meat	19.48
Skimmed milk powder	9.35
Ketchup	7.79
Salt	2.73
Onions, grated	1.56
Pepper, white	0.39
Worcestershire sauce	0.15
Bay leaves, crushed	0.19
Artificial casings	-
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	220kcal
Total Fat	8g
Saturated Fat	3g
Trans Fat	0g
Cholesterol	60mg
Total Carbohydrates	10g
Dietary Fiber	0g
Sugars	9g
Protein	26g
Calcium	198mg
Magnesium	44mg
Phosphorus	330mg
Potassium	610mg
Sodium	1710mg
Iron	2mg
Vitamin A	117IU
Vitamin C	4mg

PREPARATION

- Grind meat through large plate grinder.**
- Put into steam-jacketed kettle with enough water to cover meat. Bring to boil.**
- Add remaining ingredients, except skimmed milk powder. Cook slowly until tender.**
- Put meat mixture in blender. While mixing, sprinkle with skimmed milk powder. Add (30-35% by weight) cooking broth. Mix well.**
- Chill mixture.**
- When firmly set, stuff into artificial casings.**

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. Developed by PHD Technologies LLC. ©2014 U.S. Dairy Export Council.