

Smoked Sausage



INGREDIENTS

	Usage Levels (%)
Meat blends	76.25
Water	17.25
Skimmed milk powder	2.50
Salt	1.75
Whey protein concentrate, 80% protein (WPC 80)	1.25
Spice and cure	1.00
Collagen casings	-
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	280kcal
Total Fat	18g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	70mg
Total Carbohydrates	3g
Dietary Fiber	0g
Sugars	2g
Protein	22g
Calcium	82mg
Magnesium	29mg
Phosphorus	217mg
Potassium	360mg
Sodium	1070mg
Iron	2mg
Vitamin A	6IU
Vitamin C	1mg

PREPARATION

1. **Grind meats through 0.95 cm (3/8") plate.**
2. **Blend meats and other ingredients together in a mixer for 5 minutes.**
3. **Regrind through 0.48 cm (3/16") plate.**
4. **Stuff into edible collagen casings.**
5. **Place in smoke and heat. Cook to an internal temperature of 62°C (144°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 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 at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.