



Hotdogs, 70% Extension

With GPI 520



Guide

When you need to develop highly extended hotdogs while still having a juicy and meaty snap.

GPI is here to create your solution and guide you forward

Perform

Using our deep knowledge in hydrocolloid solutions for protein processors, **GPI 520** enables formulators to extend yields of hotdogs by over 70%. Our high gel strength carrageenan blend creates a meaty snap and bite you expect from a quality hotdog. It improves moisture retention, reduces purge and controls syneresis in products with up to 120% extension. GPI 520 also increases batter viscosity, further improving emulsion stability during and after processing.

GPI understands your product's journey from formulation to processing.

Inspire

Use GPI 520 to stabilize hotdogs, frankfurters, bologna, mortadella and other emulsion based meat products.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Value Added Hotdog

5kg	Chicken MDM	50%
850g	Ground Pork	8.50%
200g	Seasoning / Salt	2.00%
150g	Isolated Soy Protein	1.50%
150g	Potato Starch	1.50%
100g	Dextrose	1.00%
100g	GPI 520	1.00%
35g	Coloring	0.35%
30g	Sodium Acid Pyrophosphate	0.30%
3.385kg	Water / Ice	33.85%
10kg	Total	100%



Hotdogs, 70% Extension

PROCEDURE

Mixing (Vacuum Bowl Cutter)

- In a bowl cutter, add in the chicken MDM, ground pork, seasoning, sodium acid pyrophosphate, dextrose, coloring and 1/3 of the water.
- Process at medium speed for 2 minutes.
- Add remaining water and isolated soy protein, continue mixing for 1 minute.
- Add **GPI 520** and potato starch. Bring bowl cutter to full speed and continue mixing for 2 minutes or until desired emulsion consistency is achieved.

Mixing (Paddle Mixer and Continuous Vacuum Emulsifier)

- Add in the chicken MDM, ground pork, seasoning, sodium acid pyrophosphate, dextrose, coloring and 1/3 of the water into the paddle mixer
- Process at high speed for 2 minutes.
- Add remaining water and isolated soy protein, continue mixing for 1 minute.
- Pre-blend GPI 520 and potato starch. Evenly distribute it into the paddle mixer.
- Continue mixing for 2 minutes.
- Once mixed, pass mixture through the continuous emulsifier.

Stuffing and Cooking

- Use a vacuum stuffer to stuff mixture into cellulose casings.
- Cook hotdogs in water or steam, at 80°C until core temperature reaches 70°C, approximately 15 - 30 minutes.

NUTRITIONAL FACTS

Approximately 200 hotdogs per recipe

Serving size 1 hotdog link (50g)

Amount per serving

Calories

78

% Daily Value*

Total Fat 5.9g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	

Cholesterol 39mg **13%**

Sodium 408mg **18%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 0.5g	0%
Includes 0.5g Added Sugars	0%

Protein 5.1g

Vitamin D 0mcg **0%**

Calcium 51mg **4%**

Iron 0.5mg **3%**

Potassium 39mg **1%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Soy

Looking for inspiration?

Contact: info@gpiglobal.com