



HAWKINS WATTS LIMITED

P.O BOX 12-347, PENROSE
43A FAIRFAX AVENUE
AUCKLAND NEW ZEALAND
PH. 09-525 0581 FAX. 09-525 0586

APPLICATION NOTE

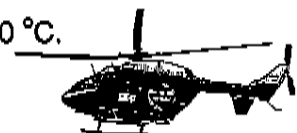
PORK HOT DOGS

<i>INGREDIENTS:</i>	<i>150 % extension</i>	<i>175 % extension</i>	<i>200 % extension</i>
Pork lean meat	48.00	41.15	36.00
Pork fat	18.70	16.00	14.00
Sodium tri-polyphosphate	0.30	0.30	0.30
Salt	1.80	1.80	1.80
Dextrose	-	1.00	1.00
Sodium nitrite	0.01	0.01	0.01
Sodium ascorbate	0.05	0.05	0.05
Potato starch	3.00	4.00	5.50
Isolated Soya protein	1.00	1.50	2.00
Gelcarin® Carrageenan*	0.35	0.50	0.60
Seasoning	0.60	0.60	0.60
Water/Ice	26.19	33.09	38.14
	-----	-----	-----
	100 %	100 %	100 %
	=====	=====	=====

* FMC Corporation, Gelcarin carrageenan product range.

PROCEDURE

1. Mince meat through 5mm plate and add to bowl cutter.
2. Add phosphate, salt and nitrite and 1/3 water. Chop at low speed for a minute.
3. Add **Gelcarin®** and continue chopping for a minute.
4. Add Isolated soya protein and 1/3 water. Continue chopping.
5. Add minced fat and chop at high speed till well mixed.
6. Add flavour and ascorbate and continue mixing at slow speed.
7. Add starch and remaining ice/water and mix at high speed.
8. Emulsify and fill into collagen or cellulose casings.
9. Smoke and cook in smokehouse till core temperature of 72 °C.
10. Shower with cold water until product core temperature is below 30 °C.



Proud Supporters of NZ
Rescue Helicopter Trusts

This is only a suggested formulation, illustrating the possibilities of using FMC ingredients as stabilizer in emulsified products. It can be adjusted to suit the customer's needs and textural preference.

REGULATORY:

Carrageenan is generally recognized as safe (GRAS) (see 21 CFR 182.7255) by experts in accordance with FDA food and drug regulations. Viscarin® Carrageenan is approved as a food additive under 21 CFR 172.620.

WARRANTY:

Because of the numerous factors affecting results, FMC ingredients are sold on the understanding that purchasers will make their own tests to determine the suitability of these products for their particular purpose. The several suggested uses by FMC Corporation are presented only to assist our customers in exploring possible applications for FMC ingredients. All information and data presented are believed to be accurate and reliable, but are presented without responsibility on the part of FMC Corporation. All products are sold subject to the standard terms and conditions and limitations contained on our order acknowledgement.

PATENTS:

FMC Corporation does not warrant against infringement of patents of third parties by reason of any uses purchasers make of the product in combination with other material or in the operation of any process and purchasers assume all risks of patent infringement by reason of any such use, combination or operation. FMC Corporation is owner or licensee* of the following United States patents related to products of its Food Ingredients Division: 4,096,327, 4,196,219*, 4,199,368, 4,231,802, 4,263,334, 4,276,320, 4,307,124, 4,311,717, 4,427,704*, 4,443,486, 4,543,250, 4,582,714*, 4,676,975*, 4,698,172, 4,746,528*, 4,884,922*, 4,894,250*, 4,952,686, 4,966,713, 5,192,569, 5,429,830. The FMC products described herein may fall within the claims of one or more of the above U.S. patents, pending U.S. patent applications or corresponding patents or applications in other countries.

TECHNICAL SERVICE:

The information contained in this bulletin is intended to be general in nature. Techniques and data pertaining to specific uses for FMC ingredients and new developments will be published periodically in the form of supplemental application bulletins. Our technical staff is ready to offer assistance in the use of FMC ingredients.

TECHNICAL SERVICE CENTER:

**FMC Corporation
Food Ingredients Division**

FMC - U.S.A.
1735 Market Street
Philadelphia, PA 19103
Phone: 1-800-526-3649
1-215-299-6178
Telex: 6851326 FMC PHA
Fax: 1-215-299-5809

FMC - Europe
Avenue Louise 480-B9
1050 Brussels
Belgium
Phone: +32-2 645-9211
Telex: 23063 FMCEUR B
Fax: +32-2 640-0564

FMC - Asia Pacific
85 Science Park Drive
#02-08 The Cavendish
Singapore Science Park
Singapore 118259
Phone: +65 872-2920
Fax: +65 872-2927

Marine Colloids and FMC logo are trademarks of FMC Corporation

© 1998 FMC Corporation.
All rights reserved.

D.:pork_HD /10/98