

Chicken Breast Formula with WPC



Nutrition Content per 100 g

	Control	WPC 80
Calories	150 kcal	150 kcal
Total Fat	2 g	2 g
Saturated Fat	0.5 g	0.5 g
Trans Fat	0 g	0 g
Cholesterol	75 mg	70 mg
Total Carbohydrates	2 g	2 g
Dietary Fiber	0 g	0 g
Sugars	0 g	0 g
Protein	29 g	29 g
Calcium	45 mg	54 mg
Magnesium	36 mg	36 mg
Phosphorus	51 mg	53 mg
Potassium	360 mg	350 mg
Sodium	410 mg	390 mg
Iron	1 mg	1 mg
Vitamin A	0 IU	2 IU
Vitamin C	2 mg	1 mg

Ingredients	% Weight	
	Control	WPC 80
Chicken, breasts	85.65	84.65
Water	12.00	12.00
Starch	1.50	1.50
Whey protein concentrate, 80% protein (WPC 80)	-	1.00
Salt	0.50	0.50
Phosphate	0.35	0.35

Procedure

1. Dissolve salt, phosphate, starch and WPC 80 in water and tumble with chicken breasts for 45 minutes continuously.
2. Thermally process to 74.5°C (166°F) internal temperature at 40% relative humidity (94.5°C (202°F) dry bulb, 69°C (156°F) wet bulb).
3. Chill overnight, vacuum package and freeze.

Benefits of Using Dairy Ingredients

WPC 80

- Enhances cooked yield based on both raw weight and tumbled weight without significantly affecting sensory attributes.
- Cost reduction of about 7% while maintaining the whole muscle texture of the finished product.