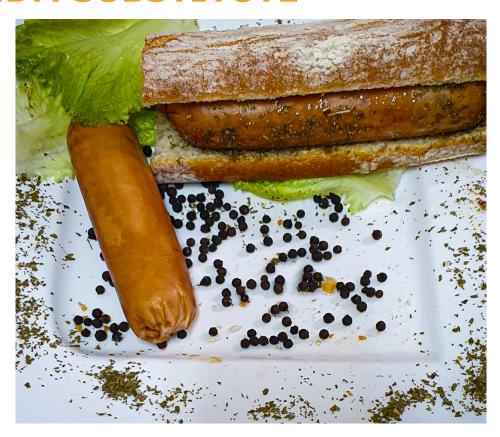


# **APPLICATION SHEET**

## **MDM SUBSTITUTE**



### **Description**

Due to the emergency caused by the Covid-19 pandemic, raw materials for low-cost sausages are increasingly scarce. OPA MDM Substitute is an excellent alternative to partially or totally replace meat or chicken MDM.

OPA Ingredients has developed **OPA MDM Substitute** with raw materials that are mostly native from Central America, to be used primarily in Sausages and other meat products.

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# BENEFITS AND ADVANTAGES

- Hydrated product with color, flavor and appearance similar to MDM
- Easy to prepare, does not require refrigeration
- Reduction in process and labor costs

### **INGREDIENTS**

Cassava Fiber, Cassava Starch, Soy Protein, Carrageenan, Natural Flavor, Rice Flour

\* The list of ingredients may vary according to the taste of the client, it may have other meat or vegetable proteins





| Ingrediente Salchicha        | %      |
|------------------------------|--------|
| MDM Substitute               | 15.0   |
| Water                        | 51.5   |
| Sausage Pack                 | 3.5    |
| Chicken or pig skin emulsion | 10.0   |
| Beef trim of MDM             | 20.0   |
| TOTAL                        | 100.00 |

#### **PROCESS**

- 1. Weigh the raw materials
- 2. Mix water with the **OPA MDM Substitute**.
- 3. Add the seasoning
- 4. Add meat to the emulsion.
- 5. Stuff in casings.
- 6. Cook to 75 ° C