

# 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.

## 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



## RECIPE

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
<b>TOTAL</b>	<b>100.00</b>

## 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

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