



SPICY TURKEY STUFFING

• Low fat & Gluten free



BENEFITS OF TAPIOCALINE® CR 521 SG

- **Process Helper** High water binding capacity ► Meatballs easier to shape Yield is improved
- **Fat Reducer** 30% less fat juicier & softer meatballs
- **Clean Label** Clean & Gluten Free ingredient list



PROCESS

- 1 Chop turkey meat and pig fat to grid 3 mm / 1/8 inch.
- 2 Combine all the ingredients with water, and blend.
- 3 Shape 75g / 2.5oz meatballs.
- 4 Oven-bake for 35 minutes at 200°C / 392°F.

| Ingredients (%) | Control | Trial |
|-------------------------------|------------|-------------|
| Turkey leg | 67.30 | 67.30 |
| Pig fat | 15.05 | 9.80 |
| Water | 14.00 | 18.90 |
| Rusk | 2.00 | - |
| TAPIOCALINE® CR 521 SG | - | 1.60 |
| Wheat fibers (gluten free) | - | 0.75 |
| Salt | 0.73 | 0.73 |
| Dehydrated onion powder | 0.60 | 0.60 |
| Curry powder | 0.25 | 0.25 |
| Ground grey pepper | 0.07 | 0.07 |
| Total | 100.00 | 100.00 |
| <i>Yield after cooking</i> | 68% | 73% |



CLAIMS

