

# Cost Saving Beef Patties

IDEA	SOLUTION
Create a cost-effective meat product that meets consumers demand for clean label and used across a range of applications.	Succulent beef patties with an excellent texture that are also clean label.

**NOVATION® Uno 190** starch is a functional native potato starch for meat products. An effective clean label texturiser for highly cost-sensitive meat applications, it is designed for ease-of-use and demonstrates excellent water-binding properties.

## Beef Patties

Ingredients	% as is
Beef (5% fat)	87.00
Water	11.00
<b>NOVATION® Uno 190</b>	<b>1.00</b>
Spices	0.60
Salt	0.40
<b>Total</b>	<b>100.00</b>

## Preparation

1. Grind the beef.
2. Mix the cold water, starch and spices and add along with the meat to a blender.
3. Mix until the ingredients are evenly dispersed throughout the meat.
4. Form the patties using a patty former.
5. Cook the beef at 200°C / 50% relative humidity (steam) for 12 to 15 minutes, or as required to reach min 70°C core.
6. Pack and freeze the cooked meat patties.



## Nutritional Information

Nutrients per 100g

<b>ENERGY</b> (kJ / kcal)	<b>778 / 186</b>
<b>FAT</b> (g)	<b>12</b>
of which <b>SATURATES</b> (g)	<b>5</b>
<b>CARBOHYDRATE</b> (g)	<b>1</b>
of which <b>SUGARS</b> (g)	<b>0</b>
<b>DIETARY FIBRE</b> (g)	<b>0</b>
<b>PROTEIN</b> (g)	<b>18</b>
<b>SALT</b> (g)	<b>0.5</b>

## Allergen Information

NOVATION® Uno 190 contains Sulphur Dioxide (SO<sub>2</sub>), typically <10 ppm.

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