

How to Use TG In Beef Rib?

Ingredients

Beef	100KG
Water	40Kg
Salt	0.56kg
Sugar	0.56kg
Water retention agent	0.98kg
Soy protein isolate	0.84kg
Starch	0.28kg

Process Flow

1. Mix the water-retaining agent and water uniformly without particles, and use an injection machine to inject. The injection rate is required to reach 95%---100%.
2. Vacuum tumbling, using intermittent tumbling for 20 minutes, stopping for 10 minutes, tumbling for 60-90 minutes, tumbling until the surface is dry and sticky and without water, 3 plus bones and tumbling for about 5 minutes at a slower speed.
3. Add TG enzyme (addition amount is 1-1.5% of the meat weight), mix TG with cold water 1:5, add it to the tumbler and knead for 5-15 minutes (the more meat, the longer the time).
4. Forming: Sprinkle a layer of TG on the bone first, then paste the meat on the bone and finally wrap and shape.
5. Reaction: After reacting at 5-15 ° C for 4 hours, the reaction time can be extended. After the reaction is complete, quick-freeze and saw the bone.