



# Holiday

## Turkey Roll

With GPI 202



### Guide

When you need a sliceable, juicy turkey roll for the holiday season that doesn't dry out,

**GPI is here to create your solution and guide you forward.**

### Perform

Using our deep knowledge in hydrocolloid solutions for poultry processors, **GPI 202** allows you to create just that! GPI 202 stabilizes the brine and reduces pre-cook purge by increasing brine viscosity. Our blend's ability to remain functional during the cooking stage improves brine retention; increasing post-cook yields.

**GPI understands your product's journey from formulation to processing.**

### Inspire

Use GPI 202 to create turkey hams, smoked turkey legs, turkey cold cuts for sandwiches, and more!

**GPI is able to work with you on NPD or improving your products.**  
**Contact us at the details on the reverse**

#### INGREDIENTS

##### Turkey Roll

|              |   |              |
|--------------|---|--------------|
| 691g         | Boneless Skinless Turkey Breast (Macerated) | 69.1%        |
| 221g         | Water                                       | 22.10%       |
| 50g          | Ground Turkey                               | 5.00%        |
| 16g          | Salt  | 1.60%        |
| <b>7g</b>    | <b>GPI 202</b>                              | <b>0.70%</b> |
| 6g           | Dextrose                                    | 0.60%        |
| 5g           | Seasoning                                   | 0.50%        |
| 4g           | Phosphate (STPP)                            | 0.40%        |
| <b>1000g</b> | <b>Total</b>                                | <b>100%</b>  |



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## PROCEDURE

### Brine Preparation:

- Add ice into water and mix using a high shear mixer until most of the ice has melted. Lower water temperature down to 0°C - 2°C and maintain.
- Fully disperse dry ingredients into iced water in the following order:
  - Phosphate. Mix for 5 minutes before adding other ingredients.
  - Salts (salt, nitrite, erythorbate, MSG)
  - Dextrose
  - Seasoning
  - **GPI 202.**
- Continue mixing for 3 minutes once all ingredients have been added.

### Tumbling:

- Combine brine and macerated turkey breast in the tumbler. Vacuum tumble for 1 hour.
- Add ground turkey into the tumbler and continue for 1 more hour.

### Cooking:

- Stuff turkey mixture into plastic casings and cook at 85°C until internal temperature reaches 72°C.
- Cool turkey rolls using a cold shower system or cold running water.
- Pack and store at 2°C - 4°C.

## NUTRITIONAL FACTS

### Serving size 2 slices (165g)

Amount per serving

**Calories**

**147**

**% Daily Value\***

|                       |           |
|-----------------------|-----------|
| <b>Total Fat</b> 2.3g | <b>3%</b> |
| Saturated Fat 0.5g    | <b>2%</b> |
| Trans Fat 0g          |           |

**Cholesterol** 71mg **24%**

**Sodium** 1169mg **51%**

**Total Carbohydrate** 1g **0%**

Dietary Fiber 0g **0%**

Total Sugars 1g **0%**  
Includes 1g Added Sugars

**Protein** 29g

Vitamin D 0.2mcg **1%**

Calcium 19mg **1%**

Iron 0.9mg **5%**

Potassium 491mg **10%**

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)