



Extended Beef Patty

With GPI 2101i

Guide

When you need to develop a lean but juicy burger with extended yield.

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

Perform

Using our deep knowledge in hydrocolloid solutions for the meat industry, **GPI 2101i** enables processors to enhance the juiciness and yield of ground meat products. During processing, this easily dispersible blend forms a thick and viscous slurry that is mixed with the ground meat, increasing raw yield. When the extended mixture is cooked, the added slurry converts into a low viscosity liquid that stays within the product; creating a juicy and succulent burger with no added fat.

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

Inspire

Use GPI 2101i to enhance ground meat products like lean burgers, ground meat kebabs and meatloaves. Use it to extend the quality shelf-life of cook-and-hold burgers and sausage patties in foodservice operations.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Extended Beef Patty

Beef Flank, ground	3800g	76.00%
Spices/Flavor	50g	1.00%
Salt	25g	0.50%
STPP	10g	0.20%
Slurry extension	1115g	22.30%
Total	5000g	100%

Slurry Composition

Ice cold water	1059.25g	95.00%
GPI 2101i	55.75g	5.00%
Total slurry	1115g	100%





Extended Beef Patty

PROCEDURE

Slurry Preparation:

- Place water in a high speed mixer and slowly add **GPI 2101i**.
- Mix for 30 seconds. Pause and scrape the sides to ensure proper dispersion.
- Continue mixing for 15 seconds until the slurry is homogenous.

Mixing:

- Place ground meat into meat mixer. For best results, use a ribbon blade or paddle attachment.
- Sprinkle STPP, salt and flavor on to the meat and mix for 30 seconds.
- Add the slurry solution and continue mixing for 2 - 3 minutes at medium speed.
- Remove the mixture, and process to your desired patty size.
- Package and store patties.

NUTRITIONAL FACTS

Approximately 40 patties per recipe

Serving size 1 patty (124g)

Amount per serving

Calories

157

% Daily Value*

Total Fat 8.5g

11%

Saturated Fat 3.1g

16%

Trans Fat 0g

Cholesterol 47mg

16%

Sodium 368mg

16%

Total Carbohydrate 1g

0%

Dietary Fiber 0g

0%

Total Sugars 0g

0%

Includes 0g Added Sugars

0%

Protein 19g

Vitamin D 0.1mcg

0%

Calcium 7.6mg

1%

Iron 1.5mg

8%

Potassium 322mg

7%

*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.



Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com