



Shelf-stable Deli Meat

With GPI 410R



Guide

When you need to stabilize extended retorted meats while maintaining a firm bite and meaty texture,

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

Perform

Using our deep knowledge in hydrocolloid solutions for protein processors, **GPI 410R** was developed to withstand retort temperatures and maintain functionality. It improves binding, provides body, and reduces syneresis in canned meat products. After the cooking stage, GPI 410R returns to a gelled state, keeping the finished product emulsified and preventing fat separation.

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

Inspire

Use GPI 410R to stabilize and extend yields in canned luncheon meats, shelf-stable bologna, MRE's (meals ready-to-eat), and potted pork.

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

INGREDIENTS

Shelf-stable Deli Meat

800g	Ground Pork	80.00%
122.85g	Water	12.285%
50g	Ice	5.00%
20g	Salt	2.00%
2.5g	GPI 410R	0.25%
4g	Phosphate	0.40%
0.5g	Erythorbate	0.05%
0.15g	Nitrite	0.015%
1000g	Total	100%



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PROCEDURE

Brine Preparation:

1. In a high shear mixer, add phosphate into water and mix for 5 minutes or until fully dissolved.
2. Add salt, nitrite, and erythorbate. Mix for another 3 minutes.
3. Add **GPI 410R** and mix for another 2 minutes. All dry ingredients must be fully dissolved before proceeding.
4. Add ice to bring brine temperature down to 2°C.

Mixing:

- Add brine and ground pork into a meat mixer or paddle mixer.
- Mix at medium speed for 5 minutes.
- Dispense raw meat mixture into desired cans and properly seal for retort.

Cooking:

- Place sealed cans in an autoclave and retort at 127°C for 30 - 45 minutes or until internal temperature reaches a minimum of 121°C.

NUTRITIONAL FACTS

Approximately 20 servings per recipe

Serving size 2 slices (50g)

Amount per serving

Calories

105

% Daily Value*

Total Fat 8.5g

11%

Saturated Fat 3.1g

16%

Trans Fat 0g

Cholesterol 29mg

10%

Sodium 410mg

18%

Total Carbohydrate 0g

0%

Dietary Fiber 0g

0%

Total Sugars 0g

0%

Includes 0g Added Sugars

Protein 5.1g

Vitamin D 0mcg

0%

Calcium 6.7mg

1%

Iron 0.4mg

2%

Potassium 173mg

4%

*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.

BRCS

Food Safety

CERTIFICATED

Looking for inspiration?

Contact: GPI@gpiglobal.com