

## How to Use TG In Bacon

### Ingredients

Pork	100kg
Ice water	30kg
Soy protein isolate	2kg
Modified starch	4kg
Salt	1.8kg
White sugar	1.5kg
MSG	300g
Compound phosphate	300g
Carrageenan	200g
Nitrite	8g
Red yeast red	8g
Sodium iso-VC	50g
Smoke liquid	100g (add according to content)
TG enzyme	500g

### Process flow

1. Prepare seasoning water, and knead meat and ice water, seasonings, soy protein, phosphate, coloring, smoking liquid, carrageenan, nitrite, iso-VC sodium, TG enzyme, etc. in a tumbler with gaps about 2 hours.
2. Add starch and knead for about 1 hour.
3. Into the mold, pay attention to no pores between the meat pieces, and moderate compression
4. Dry at 70° C for 40 minutes and steam at 74° C to 58-60° C in the center.