

## How to Use TG In Chicken Roll

### Ingredients

Chicken	100KG
Water	40Kg
Salt	0.56kg
Water retention agent	0.98kg
Soy protein isolate	0.84kg

### Process Flow

1. Vacuum roll the water-retaining agent and water, use intermittent rolling for 20 minutes and stop for 10 minutes, rolling for 60-90 minutes, rolling until the surface is dry and sticky.
2. Add TG enzyme (1—1.5% of the meat weight), mix FN08 with cold water 1:5 and mix it with water, add it, add it to the tumbler and knead for 5—15 minutes (the more meat, the more time long).
3. Forming: Filling the meat into the casing. The faster the filling speed, the better, no more than 45 minutes.
4. Reaction: After reacting at 5-15 degrees for 6-8 hours, the reaction time can be extended. After the reaction is completed, quick freeze and flake.