

Thai Pork Blended Meat Skewers with TYLOPUR®

TYLOPUR® MCE-100TS helps to reduce your environmental footprint by using up to 50% less pork without sacrificing texture or flavor. When heated, **TYLOPUR® MCE-100TS** gels in a unique manner, resulting in a mouth-watering and juicy texture. Harvest fewer pigs and decrease methane emissions without sacrificing the quality of your product with **TYLOPUR® MCE-100TS**.

Benefits

Great Texture	TYLOPUR® MCE-100TS creates a juicy texture
Cost Reduction	TYLOPUR® MCE-100TS binds water and oil and reduces the overall production cost
Cost-Effective	TYLOPUR® MCE-100TS helps to reduce the amount of pork, while maintaining a high-quality cooked pork texture
Environmentally Friendly	TYLOPUR® MCE-100TS positively impacts your sustainability initiative by reducing the number of pigs harvested along with their methane emissions and resource requirements

Case Study

The performance of **TYLOPUR® MCE-100TS**, which is a methylcellulose (E461), is shown in these Thai pork skewers.



Ingredients pork skewer	[%]
Ground Pork	41.7
Methylcellulose Matrix	40
Minced Lemongrass	5.5
Brown Sugar	3.7
Sriracha	2.8
Chopped Cilantro	2
Onion Powder	1.2
Salt	1
Umami Powder	0.8
Garlic Powder	0.5
Ginger Powder	0.3
Ground Coriander	0.3
Black Pepper	0.2
Total	100

1. Coarsely grind the pork meat.
2. Create the methylcellulose matrix by mixing the oil, **TYLOPUR® MCE-100TS** and the potato starch. Add the ice water and blend in a vacuum cutter below 5 °C (40 °F).
3. Mix the rest of the ingredients together.

Ingredients matrix	[%]
Ice Water	74
Oil	17
Potato Starch	5
TYLOPUR® MCE-100TS	4
Total	100

4. Form the mixture into patties around a wooden skewer.
5. Grill the skewers on a lightly oiled surface until they reach an internal temperature of 160°F.
6. Garnish with cilantro and serve with a dipping sauce of your choice.