

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

BRINE AGENT: MARINADE CONC 100

A complete product for high yield ham-like products, with the addition of vegetable protein and starches

- High yield cured meat products
- Pizza block style products
- Restructured coated products (pork, beef, poultry, ...)
- Restructured schnitzels, poultry breasts, ...
- For economy quality ham production
- Cook-in the bag/casing hams
- Canned ham-like meats

MARINADE Fingerprint

Proteins	Phosphates	Starches
yes	yes	yes

Expected weight/yield increase up to ± 100%

Possible allergens: soy, milk, sulphite

A. Functional properties & advantages of the product

- Addition procedure hams up to 100 - 130% (used in combination with the DRIP FREE range of products)
- Good gelling properties
- Binds big quantities of water within the meat; reinforced water binding components
- Delicate ham taste and fresh vegetable flavour
- Enhanced meat taste
- Soy positive blend
- Starch positive blend
- Extra good solubility in water
- Provides elastic and juicy structure
- Diminishes losses during the thermal treatment
- pH-regulation components included
- Accelerated process of colour formation
- Colour stabilization
- Restricts leakage in vacuum packed products
- For extra yield used in combination with DRIP FREE WHITE (1 to 4% on final product)

C. Labeling

Vegetable protein, gelling agent (E407), stabilizer (E450), starch, flavour, antioxidant (E301), colouring agent (E120)

D. Procedure and brine formulation

Injection/addition %	80	100	110	120	130
Water/ ice (l)	100	100	100	100	100
Marinade CONC100 (Kg)	12	12	11	10	10
Nitrite curing salt (Kg)	5,5	4,5	4,5	4,0	4,0
Salt level % in final product (at 0% loss)	2,0	1,9	2,0	1,9	2,0

- Always first dissolve completely the MARINADE, before adding the curing salt. Max. temp. of the brine 7°C.
- Correct salt level according to smoking and cooking loss!