

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

# BRINE AGENT: MARINADE CONC 50

A complete product for addition and injection ham production:

- Smoked and cured meat products
- Coated products (pork, beef, poultry, ...)
- Restructured or whole piece schnitzels, poultry breasts, ...
- For medium quality ham production
- Cook-in the bag/casing hams

MARINADE Fingerprint

Proteins	Phosphates	Starches
yes	yes	no

Expected weight/yield increase between ± 20 - 80%

Possible allergens: milk, pork, sulphite

## A. Functional properties & advantages of the product

- Injection of smoked or cured ham products up to ± 20 - 80% (can used in combination with the DRIP FREE INJECTION)
- Addition procedure hams up to 20-80% (used in combination with other DRIP FREE range of products)
- Good gelling properties
- Nice ham-pepper taste and fresh vegetable flavour note
- Enhanced meat taste
- Soy negative blend
- Starch negative blend
- Milk protein based
- Extra good solubility in water
- Provides elastic and juicy structure
- Lower cooking and smoking losses
- pH-regulation components included
- Accelerated process of colour formation
- Colour stabilization
- For extra yield and guaranteed cook-in-the-bag results used in combination with DRIP FREE WHITE (1 to 4% on final product)

## C. Labeling

Milk protein, stabilizer (E450), hydrolyzed animal protein, antioxidant (E301), flavour

## D. Procedure and brine formulation

Injection/addition %	40	50	60	70	80
Water / ice (l)	100	100	100	100	100
Marinade CONC50 (kg)	10,0	8,5	8,0	7,0	6,5
Nitrite curing salt (kg)	8,0	7,0	6,0	5,5	5,0
Salt level % in final product (at loss 0%)	1,9	2,0	1,9	2,0	2,0

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