

PRODUCT DEVELOPMENT AND APPLICATION ADVICE

BRINE AGENT: MARINADE CONC 75

A concentrated semi-product for medium to high yield ham production, preferably used in combination with DRIP FREE WHITE / INJECTION (starch based); DRIP FREE MILK / ME (milk protein based); DRIP FREE AP / FLAVOUR (animal protein based)

- 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
no	yes	no

Expected weight/yield increase up to ± 75%

Possible allergens: gluten

A. Functional properties & advantages of the product

- Injection of smoked or cured ham products up to ± 75%
- Addition procedure hams up to 100% (used in combination with the DRIP FREE range of products)
- Good gelling properties
- Delicate ham taste and fresh vegetable flavour
- Enhanced meat taste
- Soy negative blend
- Starch negative blend
- Milk protein negative blend
- 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
- Restricts leakage in vacuum packed products
- For extra yield used in combination with DRIP FREE WHITE (1 to 4% on final product)

C. Labeling

Stabilizers (E450), sugars, flavour, antioxidant (E301)

D. Procedure and brine formulation

Injection/addition %	60	75	80	90	100
Water / ice (l)	100	100	100	100	100
Marinade CONC75 (kg)	4,5	4,5	4	4	3,5
Nitrite curing salt (kg)	6,0	5,0	5,0	4,5	4,5
Salt level % in final product (at loss 0%)	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. Restricts leakage in vacuum packed products
- Correct salt level according to smoking and cooking loss!