



Member of the SFINC-group



PRODUCT DEVELOPMENT AND APPLICATION ADVICE

A. FRESH PORK NECKS - NO FINAL SPICES MARINATION

RECIPE

100,0	kg	Pork necks (0-4°C)
12,0	l	made-up brine with MARINADE FRESH MEAT KL (0-2°C)

Brine formulation

100,0	l	water
17,0	kg	MARINADE FRESH MEAT KL (SFINC)

PROCEDURE

1. Dissolve **MARINADE FRESH MEAT KL** in the water.
2. Inject the meat with 12% brine.
3. Carry over transportation belt, remove excess brine with 2 high pressure air-blowers
4. Turn the necks
5. Carry over transportation belt, remove excess brine with 2 high pressure air-blowers
6. Vacuum packaging depending on customer's wishes.

B. FRESH PORK NECKS - WITH SPICES MARINATION

RECIPE

100,0	kg	Pork necks (0-4°C)
15,0	l	made-up brine with MARINADE FRESH MEAT KL (0-2°C)

Brine formulation

100,0	l	water
17,0	kg	MARINADE FRESH MEAT KL (SFINC)

PROCEDURE

1. Dissolve **MARINADE FRESH MEAT KL** in the water.
2. Inject the meat with 15% brine.
3. Tumbling program depending on available equipment.
4. SFINC tumbling program: 4 hours continuously at 3 rpm with vacuum.
5. Add the other spice marinade and spices in the last hour of the tumbling procedure.
6. Packaging treatment depending on customer's wishes.

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