

RECOMMENDED RECIPES

Functional fiber FIBREN 1100

FINAL PRODUCT: smoked products 150 - 190% injection.

PURPOSE OF THE APPLICATION:

1. Reducing the cost production by eliminating leakage during individual stages of the processing of raw material
2. Improving the quality of the final product during storage life
profit even 3%-8% more productivity of final smoked products at the current level of injection

RAW MATERIAL:

elements of pork/poultry

- quantity: **100 kg**

FIBREN 1100

- quantity: **1,0 - 1,2 kg / 100 l of brine**

TECHNOLOGICAL PROCESS:

After dissolving all recipe ingredients of brine add FIBREN 1100 at a dose of:

- 1,2 kg pork loin with a large share of PSE muscle - injection >180%
- 1,0 kg pork ham muscle 150-180%
- 1,0 kg fillet of turkey >140%
- 1,2 kg „traditional” ham low injection <130%

ADVANTAGES:

1. Reduction of losses during injection - less squeezed gravitational brine from muscles in containers
(improvement of final productivity by 1,3% to the current level of injection)
2. Reduction of losses during tumbling - less free brine in the tumbler
(improvement of productivity by 1-2% to the current level of injection)
3. Reduction of losses during lacing, etc.
(improvement of productivity by 1-2% to the current level of injection)
4. Reduction of losses during the waiting period before thermal processing
(improvement of productivity by 1% to the current level of injection)
5. Reduction of losses during thermal processing
(improvement of productivity by 1-2% to the current level of injection)
6. Reduction of losses during and cooling and storage
(improvement of productivity by 1% to the current level of injection)

Reducing of leaks from slices or sliced elements during the storage period in vacuum.