



## Hot-smoked herring

**Danine** improves the yield and enhances mouthfeel and appearance in smoked herring. It ensures better coloring and reduces processing costs without altering structure.

### Processing

#### Raw materials

Prepare brine using the standard method as mentioned below.

#### Soaking process

Soak herring filets in brine (75:25 fish:brine) for 8–10 hours.

#### Smoking and thermal processing

Hot-smoke until desired flavor, temperature, and color are achieved.

**Reference:** Water, salt

**Product 1:** Water, salt, **Danine**

	Reference		Product 1	
Herring	750		750	
Water	250		250	
Salt	15		15	
<b>Danine</b>	0		8	
	1.015		1.023	
After soaking and resting	790	105,3%	831	110,8%
After hot smoking	657	87,6%	713	95,1%
Loss		12,4%		<b>4,9%</b>

**With Danine 10 the yield loss after heating is limited to a minimum, and simultaneously maintains the natural structure. Multiple taste panels have concluded that the taste, mouthfeel and structure of the cooked ham with Danine 10 has been improved significantly! That means hitting two birds with one stone.**

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