



## Smoked chicken breast

**Danine** enhances yield and texture without affecting the natural structure of chicken. It improves moisture retention and color development during smoking, making the product more cost-efficient.

### Processing

#### Raw materials

Prepare brine using the standard method as mentioned in this document.

#### Adding process

Inject 15% brine into chicken fillets or tumble for at least 1 hour.

#### Smoking and thermal processing

Smoke until the desired color, temperature, and flavor profile are reached.

**Reference:** Salt

**Product 1:** Phosphate (STPP), salt, water

**Product 2:** salt, water and **Danine**

|                          | Reference |        | Product 1 |        | Product 2 |              |
|--------------------------|-----------|--------|-----------|--------|-----------|--------------|
| Chicken fillet           | 1.000     |        | 1.000     |        | 1.000     |              |
| Phosphate (STPP)         | 0         |        | 5         |        | 0         |              |
| Salt                     | 10        |        | 10        |        | 10        |              |
| Water                    | 140       |        | 135       |        | 130       |              |
| <b>Danine</b>            | 0         |        | 0         |        | 10        |              |
|                          | 1.150     |        | 1.150     |        | 1.150     |              |
| After injection/tumbling | 1.150     | 115,0% | 1.150     | 115,0% | 1.150     | 115,0%       |
| After smoking/heating*   | 748       | 74,8%  | 822       | 82,2%  | 870       | 87,0%        |
| Loss                     |           | 25,2%  |           | 17,8%  |           | <b>13,0%</b> |

\*Note that the temperature can vary due to the heating process.

**With Danine the yield loss after heating is limited to a minimum, and simultaneously maintains the natural structure. Several taste panels have concluded that the taste, mouthfeel and bite of smoked salmon treated with Danine has been improved. That means hitting two birds with one stone.**

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