



BBQ Spareribs

Danine improves tenderness and yield in spareribs while reducing cooking loss. It enhances the bite and juiciness, especially after brining and slow cooking.

Processing

Raw materials

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

Adding process

Tumble spareribs with brine for 2 hours. Add marinade and tumble 20 more minutes.

Thermal processing

Cook until a core temperature of $>75^{\circ}\text{C}$ is reached.

Reference: Water, salt

Product 1: Water, **Danine**, Bactocease NV

	Reference		Product 1	
Spareribs	1.100		1.100	
Water	10		10	
Salt	140		130	
Danine	0		10	
	1.150		1.150	
After tumbling	1.150	115,0%	1.150	115,0%
After smoking/heating*	843	84,3%	986	98,6%
Loss		15,7%		1,4%

*Note that the temperature might 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 hot-smoked trout treated with **Danine** has been improved. That means hitting two birds with one stone.**

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