



# DANINE

by PINTAR PRO



## Cold-smoked salmon

**Danine** improves yield and lowers processing costs without affecting the natural structure of salmon. Besides these benefits, it also supports color development during smoking and enhances taste and texture.

### Processing

#### Raw materials

Prepare brine using the standard method.

#### Tumbling process

Add 10% brine, tumble under vacuum for 1 hour. Rest for 12 hours.

#### Thermal processing

Cold-smoke until the desired color and flavor profile is achieved.

**Reference:** Smoked sugar

**Product 1:** Smoked sugar, salt, water

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

	Reference		Product 1		Product 2	
Salmon	1.000		1.000		1.000	
Smoked sugar	2		2		2	
Salt	0		20		20	
Water	0		100		100	
<b>Danine</b>	0		0		10	
	1.002		1.122		1.132	
After processing/resting	1.002	100,2 %	1.028	102,8 %	1.095	109,5%
After smoking	893	89,3%	916	91,6 %	951	95,1%
Loss		10,7 %		8,4 %		<b>4,9%</b>

**With the use of Danine the yield loss has been improved by approximately 50% compared to the reference! 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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