



Hot-Smoked Trout

Danine helps retain moisture and improves texture in hot-smoked trout. It enhances brine uptake and supports efficient, high-quality smoking.

Processing

Raw materials

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

Soaking process

Leave the trout filet in the brine for 12 hours, in a 75 (trout) : 25 (brine) ratio.

Smoking and thermal processing

Smoke until preferred flavor, color, and internal temperature are achieved.

Reference: Water, salt

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

	Reference		Product 1	
Trout filet	750		750	
Water	250		250	
Salt	8		8	
Danine	0		8	
Bactocease NV	0		8	
	1.008		1.024	
After soaking and resting	790	105,3%	831	110,8%
After hot smoking	657	87,6%	720	96,0%
Loss		12,4%		4,0%

With the use of **Danine the yield loss has been reduced significantly! 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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