



## Marinated chicken wings

**Danine** improves yield, mouthfeel, and appearance in marinated wings. It boosts water-binding in the meat, helping retain juiciness during cooking.

### Processing

#### Raw materials

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

#### Adding process

Cook using deep-fry and hot-air steps until desired texture and flavor are achieved.

#### Smoking and thermal processing

Tumble wings at slow speed with brine for at least 2 hours, optionally with spices.

**Reference:** Salt

**Product 1:** Sodium citrate, salt, water

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

	Reference		Product 1		Product 2	
Chicken wings	1.000		1.000		1.000	
Sodium citrate	0		5		0	
Salt	10		10		10	
Water	90		85		80	
<b>Danine</b>	0		0		10	
	1.110		1.110		1.110	
After tumbling	1.110	110,0 %	1.110	110,0 %	1.110	110,0 %
After heating*	748	74,8%	795	79,5%	855	85,5%
Loss		25,2%		20,5%		<b>14,5%</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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