



Marinated pork chops

Danine improves juiciness and structure during grilling or pan-frying. It enhances brine absorption and maintains the natural mouthfeel.

Processing

Raw materials

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

Adding process

Tumble pork chops with brine and spices for at least 2 hours. Rest for 1 hour.

Preparation

Grill or pan-fry to desired temperature and doneness.

Reference: Salt

Product 1: Sodium citrate, salt, water

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

	Reference		Product 1		Product 2	
Pork chops	1.000		1.000		1.000	
Sodium citrate	0		5		0	
Salt	10		10		10	
Water	90		85		80	
Danine	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*	795	79,5%	795	82,5%	855	88,5%
Loss		20,5%		17,5%		11,5%

*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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