



Tilapia Fillet

Danine boosts brine absorption in tilapia while preserving natural structure. It adds a light-sweet flavor, improves mouthfeel and yield, and works well with buffered vinegar or other preservatives.

Processing

Raw materials

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

Soaking process

Soak fillets in brine (75:25 fish:brine) for 8–10 hours.

Further processing

Process fillets as desired (e.g. grill, steam, bake).

Reference: Water, salt

Product 1: Water, **Danine**, salt

	Reference		Product 1	
Tilapia fillet	1.100		1.100	
Water	10		10	
Salt	140		130	
Danine	0		10	
	1.150		1.150	
After soaking and resting	790	105,3%	881	117,5%

With the use of **Danine** the yield has been improved 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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