

DenBrine Series for IQF meats

The Missing Ingredient providing optimized performance to your product.

DenBrine PCT Series for IQF meats is a special stabilizing systems with water binding and freeze/thaw properties.

The DenBrine PCT series is beneficial for production of all kinds of IQF meat products, is easy to use, flexible, and can be tailor-made and combined to fit any production and needs.



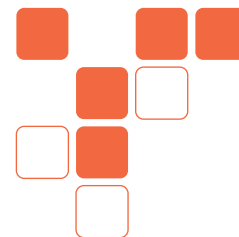
Benefits

- Provides a juicy and tender product
- Increased yield and retention
- Stabilizes water binding
- Freeze thaw stable
- Cost optimization



Denico
 F.L Smidths Vej 12
 DK-8600 Silkeborg
 ingredients@denico.dk
 www.denico.dk

Tel. +45 86 82 86 22
 Fax +45 86 82 86 21



Product Name	Dosage (%)	Process		Applications		Extension rate, %
		Tumbler	Injector	Fresh meats	IQF meats	
DenBrine PCT FT 11.280	1,0-2,0 in brine	x	x	x	x	25 - 35
DenBrine PCT 20 10.613	8,0-9,0 in brine	-	x	x	x	20 - 30
DenBrine PCT 35 10.614	5,0-6,0 in brine	-	x	x	x	30 - 40
DenBrine PCT 50 10.615	4,0-4,5 in brine	-	x	x	x	40 - 50



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