

DenTender

The Missing Ingredient to standardize and tenderize your meat

DenTender is a powerful series of blends for brines and is suitable for injection as well as tumbling of fresh meat products – a multifunctional additive solution providing optimized performance.

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



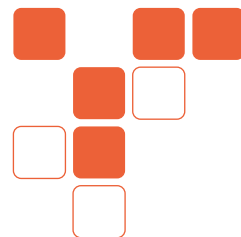
Benefits

- Provides a juicy and tender product
- Increased yield and retention
- Stabilizes water binding
- Reduces weight loss during storage and after cooking
- Allows shelf life extension and keeps the product fresh
- Meets your demand for taste
- Consistent quality of the end product
- Cost optimization



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Product Name	Dosage (%)	Process		Applications		Extension rate, %
		Tumbler	Injector	Meat	Fish	
DenTender RS 11.618 phosphate free	3,0-3,5 in brine	x	x	x	x	10 - 20
DenTender RSP 11.679 with phosphates	3,5-4,5 in brine	x	x	x	x	10 - 25
DenTender Safe 11.819 phosphate free & strong preservative complex	5,0-8,0 in brine	x	x	x	x	10 - 25



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