

## 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.

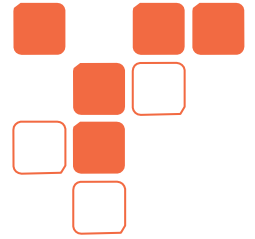
The DenTender series is beneficial for production of all kinds of fresh meat products, is easy to use, flexible, and can be tailor-made and combined to fit any production and needs.



#### 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





Product Name	Dosage in brine (%)	Process		Applications and Extensions in %				
		Tumbler	Injector	Pork	Beef	Lamb	Poultry	Fish
<b>DenTender N</b> Neutral base marinade, gives a nice, juicy and tender product	10	x	x	20	10	10	20	15
<b>DenTender RS</b> Reduced in salt	10	x	x	20	10	10	20	15
<b>DenTender P</b> Addition of carrageenan	10-15	x	x	25	15	15	25	15
<b>DenTender PP</b> Addition of carrageenan & phosphate	10-15	x	x	35	20	20	35	20
<b>DenTender SAFE</b> Addition of lactate	10-15	x	x	20	10	10	20	15
<b>DenTender RED STAB</b> Addition of naturel antioxidants	10-15	x	x	20	10	10	20	15
<b>DenTender DM</b> Addition of herbs & spices	4-6	x		25	15	15	25	15
<b>DenTender CL</b> Clean herbs & spice blend can be used after injection, for tumbling, or as a rub.	4-6	x		4-6	4-6	4-6	4-6	4-6
<b>DenTender ALL</b> Pure allergen-free herbs & spice blend can be used after injection, for tumbling, or as a rub	4-6	x		4-6	4-6	4-6	4-6	4-6



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