

Fresh injection

ScanCure CI-95 – for naturally juicy and tender products

Everybody wants to eat juicy, tender and freshly produced products. With our new product line, Scanflavour is revolutionising the ingredients market.

An ingredient with excellent water-binding capacity

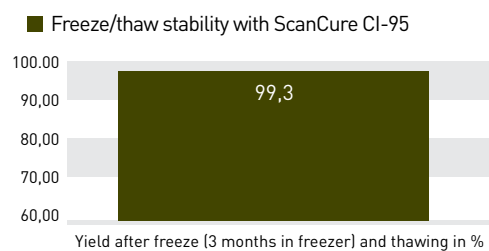
ScanCure CI-95 is based on 100% natural raw material of pork origin. ScanCure CI-95 will start unwinding already at 0°C, which makes ScanCure CI-95 the perfect ingredient for fresh injection applications. ScanCure CI-95 improves texture and has an excellent water-binding capacity.

Easy to achieve “real meat” appearance

Scanflavour recommends injection rates of 20-40% in pork muscle cuts like loin, ham, tenderloin and shoulder. Tumbling for between 30-60 minutes improves brine dispersion. However, in many cases, a “real meat” appearance can be achieved simply through curing.

100% freeze/thaw stability

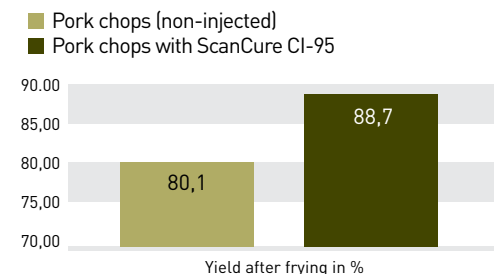
One of the unique benefits of using ScanCure CI-95 for fresh injected products is that fresh injected meat becomes 100% freeze/thaw-stable. This makes ScanCure CI-95 the perfect choice for food-service and many other applications.



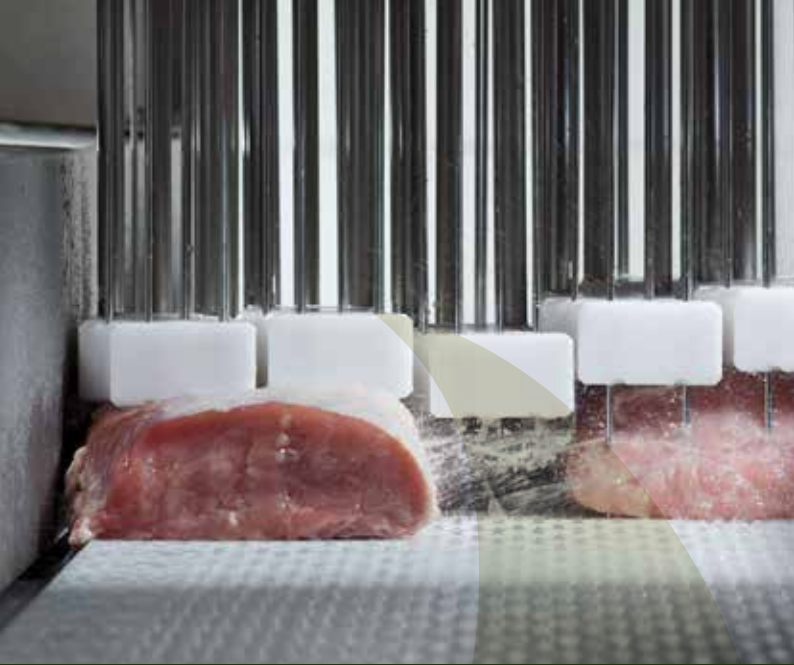
The bar chart shows that the ScanCure CI-95 is almost 100% freeze/thaw-stable.

Decreases frying loss

Very often you will see a significantly higher frying loss in fresh injected or fresh marinated meat. Meat injected with ScanCure CI-95 will have less frying loss than non-injected meat. This also means that the pan will be dry with no annoying splashing.



The bar chart shows the final yield after frying on a hot, dry pan for 10 minutes.



Simple solution to better eating quality

Cooking pork can be a little bit tricky as you can tend to end with a dry and hard piece of meat. Meat injected with ScanCure CI-95 is juicier and more tender. Eating quality is simply improved.

Recipe 25% extension:

Ingredients	% in final product	% in brine
Pork meat	80.00	
Iced water	18.15	90.75
Nitrite salt	0.70	3.50
Dextrose	0.50	2.50
Phosphate	0.30	1.50
ScanCure CI-95	0.30	1.50
Sodium ascorbate	0.05	0.25
Total	100.00	100.00



Benefits:

- Meaty structure
- Neutral taste
- Reduces cost
- No allergen
- No GMO
- Easy to produce
- Freeze/thaw-stable
- Improved tenderness
- More juiciness

Contact

For further information, technical backup or recipes, please contact Scanflavour.



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