



What is it?

Yield enhancing marinade systems that increases cook yield and positively impacts texture.

What it's for?

- Whole Muscle, Chopped & Formed Fully Cooked Products
- Inject or Tumble Applications



How does it work?

Increases water binding and moisture scavenging, increasing marinade pick up and reducing cook loss.

Benefits

Increases cook yield

Clean Label
USDA Natural*

Can increase juiciness
and tenderness

Phosphate Free

(*Compatible with USDA Natural labeling on finished products)



MARINADE FLAVOR PROFILES

Italian Herb Garlic
Breakfast Sausage
Sweet & Smoky
Garlic Parmesan

28% of US consumers would like to see more **Phosphate-free claims** in processed pork products.

33% US consumers have a negative opinion of phosphate.