

Eurotrade World Commerce, S.L.

Brines comprise a variety of solutions to produce marinade meat and poultry. The offer includes complete blends enabling the achievement of particular performances, allowing the customers to determine the finished product performances and giving their taste profile. These multi-component blends serve to make injection, tumbling and pickle brines contents including, in each case: phosphates, carragheens, soy protein isolates, sugars, antioxidants, taste enhancers and natural flavours. Carefully selected components and water retention

- They improve the product's juiciness
- They flavour homogeneously the pieces
- They improve the product's tenderly
- They reduce the cooking's wastages

1	DESCRIPTION IN BRINE	DOSSAGE	COLOUR	CHARACTERISTICS
1527	COMPLET BRINE FOR SEASONING	85/liter		Inmersion seasoning, complet
1514	LOIN SEASONING INM. - BRINE	25/liter		Inmersion seasoning, without salt
1511	BRINE IMMERSION 8XF.1511	25/liter		Special shank
1509	BONES BRINE 8XC.1509	100/liter		
1535	EARS BRINE 7XC.1535	500/liter		
INJECTED				
1581	INJECTION BRINE F1581	14		General basic

1588	INJECTION BRINE F1588	14	General Basic with nitrite
1584	INJECTION BRINE C1584	14	General Basic with nitrite and plasma
1586	INJECTION BRINE C1586	40	Without salt ,with proteins and starchs
1570	CONDITABER INJECT FS1570	40	Without salt ,with proteins and starchs
1572	CONDITABER INJECT SN1572	40	For poultry
1534	LOW BRINE INJ .6XF.1534	50	For low and medium injections
1522	BACON UNDIMINISHED 5XF.1522	40	Special bacon
1528	COOKED LOIN F1528	70	Loin cold meat special retention
1521	COOKED COLD MEAT 7XF.1521	67	Loin cold meat high injection
1526	LOIN SEASONING F1526	40	Low salt