

Customer information

March 2012



Tender Meat – scrumptious

Tender steaks and juicy schnitzel are really delicious - but the preparation of juicy and tender steaks requires some experience and is - even with good meat quality - not always successful. With the use of **MÜRBFIX NEUTRAL OS** you are getting improved juiciness and tenderness for marinated steaks, breaded schnitzel and roasts. This is reached with the pH value increasing effect of sodium carbonate and the additional effect of tri-sodium citrate and sodium acetate on the water binding of muscle protein. The application is easy: **MÜRBFIX NEUTRAL OS** is without salt, so you could season the meat pieces after the preparation with marinades or spice salts. If you want to use the meat pieces without further seasoning we recommend adding ca. 50 g cooking salt per litre water to the brine. The injection rate or quantity of the cover brine is varying between 5 - 15 %. For the manufacture of bigger roast pieces, the injection brine should always be produced with cooking salt to increase the taste in the core of the piece. The roast pieces could then be seasoned, marinated or sold pure.

MÜRBFIX NEUTRAL OS, Art.-code 481490160.100

White functional powder blend
Contain: maltodextrin, acid regulator: sodium carbonate E 500,
stabilizer: sodium acetate E 262, tri-sodium citrate E 331.

Gewirzmillen®