APPLICATION GUIDELINE

BRINED TURKEY FILLET

HELIA VS23 is a functional system based on clean label starches. **HELIA VS23** is designed to develop meat sensory characteristics and improve meat cooking yield, in sterilized ready meals, for example. **HELIA VS23** is part of the brine and should be used in a direct process (mixing process).

INGREDIENTS

FUNTIONAL SYSTEM

	Dosage	Labelling
HELIA VS23	9 – 11 %	Starches

BRINE RECIPE

Ingredients	**%**
Water	QS
HELIA VS23	**10.0**
Salt	4.0
TOTAL	**100.0**

BRINED MEAT RECIPE (extension rate = 125%)

Ingredients	**%**
Brine with **HELIA VS23**	25.0
Turkey fillet	100.0
TOTAL	**125.0**

PROCESS*

1. Premix **HELIA VS23** with salt and disperse it in 6°C water with a very high shear
2. Prepare the meat (remove the unwanted part)
3. Cut the meat in regular pieces (120 – 135g, similar volumes)
4. Add meat pieces in the tank and add the brine**

5. Mix the meat and brine using the scraper arm, for 2h in an inclined tank (tank temperature is around 7 – 8°C, -975mbar)
   - ⇨ Applied the following program: 15min working time (mixing at low rpm) and then altern with 10min working time (low rpm) / 10min resting time (no mixing) until the end
6. Then the brined meat could be cooked in order to be used in a sterilized meal for example.

*trials performed using a Roboqbo Qb8-4 at AGI's pilot plant

**trials performed using 2500g of meat + 625g of brine

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