

Pork loin, injected 80 %

Ingredients used

ScanPro™ HI Premium

Recipe suggestion

80 % extension

Ingredients	Amount
Pork (loin)	55.56
Water/ice	39.45
Nitrite salt	2.00
Dextrose	1.20
ScanPro™ HI Premium	0.80
Corn starch, native	0.60
Phosphate	0.30
Sodium ascorbate	0.05
Xanthan gum	0.04
Total recipe:	100.00 %

Production procedure

1. Prepare brine as follows:
 - Mix water and ice to a temperature of 0-5°C.
 - Add phosphate, stir until dispersed.
 - Add nitrite salt, stir until dispersed.
 - Add ScanPro™ HI Premium and remaining ingredients and stir until all ingredients are dispersed
 - Final temperature may not exceed 5°C in the brine
2. Inject brine into the meat by using the injector.
3. Add the meat to the tumbler, draw vacuum and start tumbling.
4. Vacuum-tumble for 6 hours at 4 rpm, work for 45 minutes, rest for 15 minutes.
5. The pork meat will rest until next day at max 5°C.
6. Stuff into polyamide/shrink bags and cook until traditional desired temperature is reached.
7. Or smoke and cook in smoking chamber to a desired temperature.
8. Cool down and move to refrigerator until next day.