

ROOKIE MEAT T



Quality improvement for Meat Processed Foods



QUALITY IMPROVEMENT FOR MEAT PROCESSED FOODS

- Texture improver
- Taste and Yield improvement
- Phosphorus-free
- Cost reduction

FEATURES

ROOKIE MEAT T is phosphorus-free type improver. Improve taste and yield of meat and chicken processing foods such as deep-fried chicken

APPLICATIONS

Deep-fried chicken. Meat and chicken processing foods

MAIN INGREDIENT

Trisodium citrate

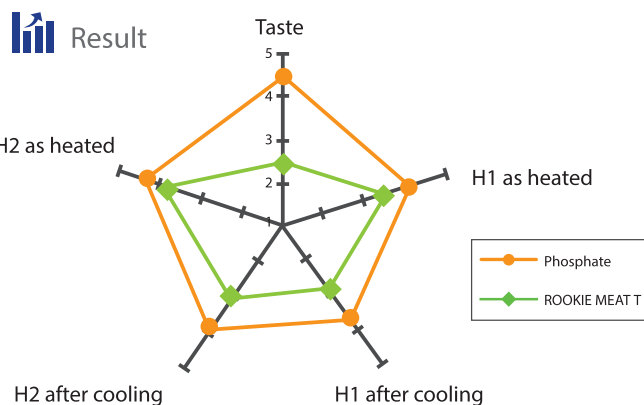
ALLERGEN

Non allergen

LEVEL OF ADDITION

- In case of injection or tumbling process:
add 0.6-1.2% to the meat weight of raw material
- In case of dipping process: prepare 1.5-3.0% solution

The Comparison of Texture and Taste in Chicken Meat (Breast)



*H1: Frying (170-180°C, 4-8 min)

H2: Pre frying (170-180°C, 2 min) and Roasting by Steam oven (180 °C, 2-5 min)

*As heated: Heating by microwave oven

After cooling: After 30 min. cooling

Especially in the taste, ROOKIE MEAT T exceeded Phosphate by all.

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SAMPLE RECEIPE

The relation of yield in the difference part of chicken by addition of Rookie Meat T

INGREDLENTS

Raw Material Meat: 100%

	Phosphate	Rookie Meat T
Chicken Meat (Breast)	100.0%	100.0%

Batter: 25%

Knead Type Flour for Fry	15.0%	15.0%
Chilled Water	10.0%	10.0%

Pickle: 25%

Soy sauce	2.0%	2.0%
Table Salt	1.0%	1.0%
Sugar	1.0%	1.0%
L-sodium Glutamate	0.1%	0.1%
Okazu No Sato (Shelf life extension)	1.0%	1.0%
Sodium polyphosphate	0.6%	-

ROOKIE MEAT T

Chilled Water	19.3%	18.9%
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To 100% of chicken meat, add 25% of pickle at tumbling and 25% of batter at battering. Okazu No Sato is our sodium acetate and glycine type product.

PROCESS

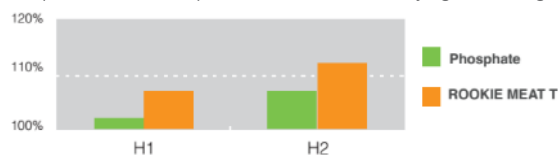
1. After defrosting, cutting chicken meat (breast) 20-25 g. per piece → weighing
2. Adding pickle (25% to meat)
3. Pressure reduction
4. Tumbling (12rpm, 1hr.) → weighing
5. Battering (25% to meat, knead)
6. Heating 1 (H1): Frying (170-180°C, 4-8 min) Heating 2 (H2): Pre-frying (170-180°C, 2 min) and Roasting by Steam-oven (180°C, 2-5 min)
7. Freezing (below -25°C) → weighing
8. Heating by microwave oven → weighing

Table 1. Breast: Result of Yield

Result

Process	Heating Method	Phosphate	Rookie Meat T
Weight of initial raw meat	-	100.0%	100.0%
After tumbling	-	123.0%	124.0%
After frying/ Defrosting	H1	102.1%	107.0%
	H2	107.3%	112.1%

Graph 1. Breast: Comparison with Yield After Frying/Defrosting



Yields after H1 or H2, were improved by ROOKIE MEAT T.