THE ADMIX PRIMER ON
BRINE, PICKLE AND MARINADE MIXING

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INTRODUCTION

The approval of modified food starches, isolated soy proteins and soy concentrates, special grade phosphates, and carrageenan has provided red meat, ham, turkey and poultry processors with many opportunities to produce a higher quality, lower fat and higher yield product. With these new ingredients comes a new challenge in thoroughly dissolving or hydrating these materials, since conventional portables or prop type mixers may not work well. Conventional portable mixers or agitators, while providing adequate flow and movement of dry powders in liquids, cannot provide the "shear" and "dispersion" necessary for complete hydration.

Red meat, ham, poultry & related processors mix liquid-powder formulas to:

- *Cure Pork*
- *Increase Weight of Finished Product*
- *Enhance Taste and Mouthfeel*
- *Increase "Shelf Life"*
- *Create Marinades for "Packed & Ready to Cook Specialty Meat Dishes"*
    (Example: Vacuum Packed Teriyaki Chicken)
- *Mix Gravies for the Same Reasons as Marinades*

Our objective with this primer is to provide an easy to follow set of guidelines and procedures for make up of any type of pickling solution, cure or marinade. A discussion of the primary ingredients utilized opens the primer, followed by methods of applying them to the product and finally a step-by-step review of common problems associated with conventional brine make up systems.