

DenBrine PCT Series Solutions for IQF meat products

Application	Solution	Description	Dosage (%)
IQF meat	DenBrine PCT 11.280	Phosphate free brine with optimal water-binding, yield, sensory quality, and freeze-thaw stability. Extension 25-30%	1,5 - 2,0 in brine
IQF meat	DenBrine PCT 13.240	Complete brine system with optimal water-binding, yield, sensory quality, and freeze-thaw stability. Features a reduced E-number profile. Extension 30–35%	2,5 - 3,0 in brine
IQF meat	DenBrine PCT 12.328	Complete brine with enhanced water-binding, yield, and freeze-thaw stability. Extension 30–40%	4,0 - 5,0 in brine
IQF meat	DenBrine PCT 13.241	Complete high-performance brine focused on yield, texture, and freeze-thaw stability. Extension 40–50%	4,0 - 5,0 in brine





DenBrine PCT Series Solutions for IQF meat products



Benefits of using:

- Cost-effective formulation
- Freeze-thaw stability
- Better texture and mouthfeel
- Higher yield & water retention
- Stable water-binding
- Enhanced appearance

