

DenBrine Series

Solutions for cooked meats

Application	Solution	Description	Dosage (%)
Cooked & smoked meats	DenBrine HI Stab 12.899	Complete all-in-one brine for roasted chicken, beef and turkey. Extension rate 70–100%	6,0 - 7,0 in brine
Cooked & smoked meats	DenBrine HG Stab 12.066	Complete brine for autoclaved meats, canned meats, and re-structured roast meats with firm bite. Extension rate 60–80%	6,0 - 7,0 in brine
Cooked & smoked meats	DenBrine HE 10.430	Complete all-in-one brine developed for roasted meats with high extension. Extension rate 80–110%	8,0 - 10,0 in brine
Cooked & smoked meats	DenBrine Hi EXH 13.242	Complete all-in-one brine for beef and turkey strips. Extension rate 30-40%	4,5 - 5,0 in brine



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The Missing
Ingredient
to grow
your
Business

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Benefits of using:

- Cost-effective
- Improved texture and sliceability
- Higher yield with reduced cooking loss
- Stable water and fat retention
- Increased juiciness
- Easy-to-use

