



# Fresh Meat Injection

Cooked meat can often lose its juiciness and become dry which leads to a bad eating experience. Adding brine to a fresh piece of meat can, if done correctly, prevent the meat from drying out during cooking and dramatically improve the eating experience.

With **WELCO CoGel C** you can achieve a natural looking piece of fresh meat with no purge during cold storage and a natural cookout during cooking.

## Procedure

1. WELCO CoGel C is dissolved in water (5°C)  
*High shire mixing needed*  
*Do not continue before fully soluble*
2. Dissolve Phosphate in the brine  
*Do not continue before fully soluble*
3. Dissolve Salt in the brine  
*Do not continue before fully soluble*
4. The brine is ready to use  
*Ideal for injection with no tumbling*  
*Ideal for tumbling only*



## Typical brine recipe

Ingredients	% In Brine
Water (5°C):	94,80
Salt (NaCl):	2,00
Sodium tripolyphosphate:	2,00
<b>WELCO CoGel C:</b>	<b>1,20</b>
<b>Total:</b>	<b>100,00</b>

## Benefits

- Tenderizing Effect
- Improved Juiciness
- Natural Raw Appearance
- Excellent Frying Properties
- No Purge During Cold Storage
- Improved Eating Experience



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