



Get a 15% extension on plant-based whole-cuts with an injector

Amazing new test results

Our highly skilled Applications team has just succeeded in combining our proven PowerHeater™ technology with an injector. The positive effects of adding moisture to the plant-based whole-cut product exceeded our expectations.

Not only did we add 15% product mass and thereby a better cost-benefit balance. We also created enhanced eating qualities such as a more visible fiber structure and a more juicy/succulent mouth feel.

All of these very positive effects were achieved on both warm directly processed PowerHeater™ whole-cut products, as well as on cooled, refrigerated whole-cut products.

“We are very pleased with the result, and will continue exploring combining these injector possibilities with our processing technology”, says Senior Application Specialist Rikke Miklos.

Get it here

Reach out to your Regional Sales Manager to book a test of your recipe in our Test Center.

We injected a brine containing 1% salt. You can of course test your preferred brine.

