

Cost Saving

Succulent Chicken Strips

IDEA	SOLUTION
Create a cost-effective meat product without compromising on texture and consumer appeal.	Succulent chicken strips that can deliver cost savings and are also clean label.

NOVATION® Uno 190 starch is a functional native potato starch for meat products. An effective clean label texturiser for highly cost-sensitive meat applications, it is designed for ease-of-use and demonstrates excellent water-binding properties.

Succulent Chicken Strips

Ingredients	% as is
Chicken breast	81.00
Water	16.20
NOVATION® Uno 190	1.60
Salt	1.20
Total	100.00

Preparation (without coating):

1. Mix the dry ingredients with the cold water to prepare a brine.
2. Place the chicken strips in a tumbler and pour in the brine.
3. Tumble the chicken strips for 30 minutes under vacuum.
4. Cook at 190°C / 50% relative humidity (steam) for 30 minutes to reach 74°C core temperature.
5. Cool at 4°C and store in a refrigerator.



Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	372 / 89
FAT (g)	1
of which SATURATES (g)	0
CARBOHYDRATE (g)	1
of which SUGARS (g)	0
DIETARY FIBRE (g)	0
PROTEIN (g)	19
SALT (g)	1.3

Allergen Information

NOVATION® Uno 190 contains Sulphur Dioxide (SO₂), typically <10 ppm.

INNOVATE WITH US: ingredientidealabs.com

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