

Cost Saving

Pork Chunks for Ready Meals



IDEA	SOLUTION
Save costs in the manufacture of convenience foods with a versatile meat product.	Cost-effective pork chunks, which can be used across a variety of different ready meal products.

N-HANCE® 59 is a potato-based functional native starch and texturiser for meat systems. Its excellent water-binding capacity makes it ideal for use in emulsified meat and ham applications, as it can decrease process loss, reduce purge, enhance texture and improve flavour release.

Pork Chunks for Ready Meals

Ingredients	% as is
Pork shoulder, lean	87.50
Water	10.00
N-HANCE® 59	2.00
Salt	0.50
Total	100.00

Preparation

1. Mix the dry ingredients with the cold water to prepare a brine.
2. Place the pre-cut pork chunks in the tumbler and pour in the brine.
3. Tumble the pork chunks for 30 minutes under vacuum.
4. Cook at 190°C / 50% relative humidity (steam) for 30 minutes to reach 70°C core temperature.
5. Cool at 4°C and store in a refrigerator.

Nutritional Information

Nutrients per 100g

ENERGY (kJ / kcal)	828 / 198
FAT (g)	14
of which SATURATES (g)	6
CARBOHYDRATE (g)	2
of which SUGARS (g)	0
DIETARY FIBRE (g)	0
PROTEIN (g)	15
SALT (g)	0.5

Allergen Information

N-HANCE® 59 contains Sulphur Dioxide (SO₂), typically <10 ppm.