

25% sodium reduced chicken breast

with sub4salt® cure 05



Recipe

Ingredients for 400g (8 servings)	Supplier	Quantity	
RAW MATERIALS			
1 Chicken breast	Various	5.0 kg	100 %
SPICES AND ADDITIVES			
2 Brine			
a Water		650 g	13 %
b Brine Mix	MYAC GmbH	50 g	1 %
c sub4salt® cure 05	Jungbunzlauer	120 g	2.4 %
d Tetrapotassiumpyrophosphate	Various	5 g	0.1 %

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*From nature
to ingredients®*

Directions

- 1 Cut meat into coarse pieces
- 2 Mix ingredients a-d to a brine and add to the meat pieces
- 3 Tumble the meat for 30 min at 0.95 bar and 0°C; let the meat rest for 14 h; tumble the meat for another 30 min
- 4 Press the meat in a suitable plastic bag
- 5 Cook for 6 h at 72°C until the core temperature of 68°C is reached
- 6 Unpack and keep in a cool place

Nutrition Information

per 100 g finished product

Energy	483 kJ / 115 kcal
Protein	22 g
Carbohydrates	1 g
Fat	2 g
Sodium	661 mg

Nutrition Claims

Reduced sodium / light (lite) in sodium



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The information contained herein is meant to demonstrate how our products can be used. This formulation has been subjected to limited stability tests and has been shown to perform well. The given data are suggestions without any guarantee aimed to support customers' development.