

NEWPRO[®] I300

Product of Singapore

NEWPRO[®] I300 is a special selected **Injected Type ISP** for New Asia's export specialty; it fulfills and meets the requirements of all the **marinated or injected applications** with the following advantages:



1. Water-holding capacity: **NEWPRO[®] I300** can hold at least **10** parts of water.
2. Inject-able and heat tolerable: It can stabilize the marinated texture in either cold or high and retorted (121°C) temperature.
3. Salt tolerable.
4. Improves coarse meat texture to obtain more juiciness, tenderness and biting properties.
5. Higher solubility and is suitable for various soybean based and dairy drinks applications.
6. Very fine particle size provides a highly brine stable for injection and tumbling.

Preparation of NEWPRO[®] I300

Procedure for preparation of brine solution with **NEWPRO[®] I300**

1. Adds **NEWPRO[®] I300** into 90% or 80% of iced water in a round shape container, mechanically stirring for whole process is needed for homogenization.
2. Adds Quick Dissolved Type Phosphates (**Hi-M-264S** or **Hi-M-261S**).
3. Adds salt and nitrite salts.
4. Adds **NEWGUM[®]** Injected Type Carrageenan (**NEWGUM[®] 4250** etc.) together with spices (**NEWFLAVOR HM Series**) and seasonings.
5. Adds texture improver (**NEWGUM[®] HM Series**) erythorbate salt or its analogues.
6. Adds 10% or 20% flake ice to balance total formula weight, controlling the brine temperature around 2°C.



**Your True Supplier and Friend
You Can Count On**

Please feel free to contact us
7030 Ang Mo Kio Ave 5 #05-57 Northstar@AMK, Singapore 569880
Telephone: 65-6570 8391 • Fax: 65-6570 8392 • E-mail: newasia@singnet.com.sg