



# MEAT AND POULTRY WITH QIMIQ MARINADE BASE WITH APPROX. 15% PICK UP

## QimiQ BENEFITS



15



easy

## INGREDIENTS FOR 26 KG

**1 kg** QimiQ Marinade

**2300 ml** Water

**177 g** Salt

**22 kg** Meat: beef, pork, veal, turkey, ham

## METHOD

1. Mix the QimiQ Marinade Base together with the salt and water.
2. Add the meat.
3. Tumble at vacuum pressure 83% for 45 minutes.