



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.