



Injected & Tumbled IQF Chicken Wings

With GPI 213



Guide

When you need to add juiciness in cooked extended IQF chicken wings,

GPI is here to create your solution and guide you forward.

Perform

Using our deep knowledge in hydrocolloid solutions for poultry processors, **GPI 213** allows you to develop delicious succulent IQF chicken wings. Adding GPI 213 in your brine formulation improves brine retention, freeze-thaw stability, and brine uptake in IQF chicken. Its improved heat tolerance keeps the brine stable during cooking stage, increasing post-cook yields.

GPI understands your product's journey from formulation to processing.

Inspire

Leverage GPI 213 to increase cook yields in rotisserie chicken, cold cut turkey breasts, fried chicken and so much more!

GPI is able to work with you on NPD or improving your products.
Contact us at the details on the reverse

INGREDIENTS

Chicken Injection	Extension Rate	% in Finished Product
Chicken Wings	100%	89.30
Brine	12%	10.70%
Total	112%	100%

Brine Composition	Brine %	% in Finished Product
Water	75.68%	8.10%
Ice	15.00%	1.60%
GPI 213	2.80%	0.30%
Salt	3.26%	0.35%
Phosphate (STPP)	3.26%	0.35%
Total Brine	100%	10.70%



Injected & Tumbled IQF Chicken Wings

PROCEDURE

Brine Preparation:

- Dissolve STPP into water and mix for 5 minutes using a high shear mixer.
- Add salt and mix for another 3 minutes.
- Add **GPI 213**. Continue mixing for 3 more minutes until it is fully dissolved.
- Add ice to the mixture to lower the temperature below to 4°C.

Chicken Injection and Tumbling:

- Inject brine into chicken wings at up to 12.0% pick up.
 - Best Practice: Typical injection pressure is 2.0 to 2.2 bar using a commercial injector. Lower pressure will result in less uniform brine distribution, which can negatively impact appearance and texture.
- Transfer injected chicken wings into tumbler and additional brine to attain target extension.
- Vacuum tumble for 30 minutes at 8 – 10 RPM.
- Process chicken wings through desired cooking method and IQF processing.

NUTRITIONAL FACTS

**Serving size 3 chicken wings
(321g)**

Amount per serving
Calories 545

% Daily Value*

Total Fat 36.7g **53%**
Saturated Fat 10g **57%**
Trans Fat 0.2g

Cholesterol 317mg **119%**

Sodium 677mg **29.4%**

Total Carbohydrate 0mg **0%**

Dietary Fiber 0g **0%**

Total Sugars 0g
Includes 0g Added Sugars **0%**

Protein 50g

Vitamin D 0.28mcg **2%**

Calcium 31mg **3%**

Iron 1.33mg **3%**

Potassium 678mg **14%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?
Contact: GPI@gpiglobal.com