



Injected Whole Chicken

With GPI 800



Guide

When you need to extend yields in phosphate-free raw whole chicken while improving post cook juiciness and succulence,

GPI is here to create your solution and guide you forward

Perform

Using our deep knowledge in hydrocolloid solutions for poultry processors, **GPI 800** allows you to increase processing yields of whole muscle poultry products. Adding GPI 800 in your brine formulation improves brine uptake and retention and greatly reduces purge throughout the product's shelf-life. It was specially designed to work in phosphate-free products while exhibiting no gel pockets or stripes post-cook.

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

Inspire

Leverage GPI 800 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
Whole Chicken	100%	84.75%
Brine	18%	15.25%
Total	118%	100%

Brine Composition	Brine %	% in Finished Product
Water	80.70%	12.31%
Ice	15.00%	2.29%
GPI 800	0.30%	0.046%
Salt	4.0%	0.61%
Total Brine	100%	15.25%



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PROCEDURE

Brine Preparation

- Dissolve **GPI 800** into 20°C water and mix for 5 minutes using a high shear mixer.
- Add salt and mix for another 3 minutes.
 - A thixotropic solution must be formed to be effective. If the solution does not attain thixotropy, increase water temperature or shear mixing time or a combination of the 2 variables.
- Add ice to the mixture to lower the temperature below to 2°C. Ensure all ice is dissolved before injecting

Chicken Injection

- Inject brine into chicken at up to 18.0% 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.
- Allow injected chicken to rest for 5 to 10 minutes.
- Weigh chickens and pack for proper storage.

NUTRITIONAL FACTS	
Serving size 1/4 chicken (330g)	
Amount per serving	
Calories	314
	% Daily Value*
Total Fat 7.6g	10%
Saturated Fat 1.9g	10%
Trans Fat 0.2g	
Cholesterol 184mg	61%
Sodium 1001mg	44%
Total Carbohydrate 0mg	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 57g	
Vitamin D 0.28mcg	0%
Calcium 33mg	3%
Iron 2.9mg	16%
Potassium 673mg	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?
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