



Marinated Beef Tenderloin

With **GPI MI**



Guide

When you need to ensure juiciness in premium beef cuts while maintaining tenderness.

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

Perform

Using our deep knowledge in hydrocolloid solutions for the meat industry, **GPI MI** allows processors and foodservice operators to extend uncooked yield in raw beef tenderloin, and maintain the green weight after cooking. This hydrocolloid blend allows the injected brine to be evenly distributed and absorbed into the muscle fibers, improving brine uptake and reducing purge and syneresis. It helps to retain the natural juices and added moisture inside the meat during cooking and hot holding, creating a steak that stays juicy, more flavorful and with improved yield.

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

Inspire

Use GPI MI to increase yield and juiciness in premium cuts like beef striploins and ribeye. For leaner cuts like flanks and top sirloins, GPI can increase the succulence of the meat, preventing it from tasting dry when cooked.

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.

INGREDIENTS

Marinated Beef Tenderloin	Extension Rate	Finished Product %
Beef tenderloin	18%	84.75%
Brine	12%	15.25%
Total Yield	170%	100%

Brine Composition	Brine %	Finished Product %
Water	74.42%	11.35%
Ice	20.00%	3.05%
GPI MI	1.00%	0.15%
Salt	2.29%	0.35%
Phosphate (STPP)	2.29%	0.35%
Total	100%	15.25%



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PROCEDURE

Brine Preparation:

- Fully disperse phosphate into cold water using a high shear mixer.
- Premix **GPI MI** with the salt. Add the dry blend into the water mixture. Continue mixing at high shear for 3 - 5 minutes.
 - This should form a thixotropic mixture. Continue mixing until thixotropy is achieved.
- Add the ice to reduce temperature down to 0°C to 4°C.

Injection:

- Inject brine into beef tenderloin at 18% - 20% uptake.
 - 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 meat to drip for 5 to 10 minutes.
- Package and store at refrigerated temperatures.

NUTRITIONAL FACTS

Per 100g of marinated tenderloin

Amount per serving	
Calories	232
% Daily Value*	
Total Fat 19g	24%
Saturated Fat 7.6g	38%
Trans Fat 0g	
Cholesterol 59mg	20%
Sodium 291mg	13%
Total Carbohydrate 0g	%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 15g	
Vitamin D 0mcg	1%
Calcium 7.5mg	1%
Iron 2mg	11%
Potassium 258mg	5%

*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