



Injection Marinated Chicken

With GPI 100S



Guide

For processors with a focus on quality and are looking to increase yield, improve brine retention, and juiciness in injection marinated chicken.

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

Perform

Using our deep knowledge in hydrocolloid solutions for the poultry industry, we developed **GPI 100S**. This carrageenan blend stabilizes and retains the brine in injected whole muscle poultry products without the need for tumbling. GPI 100S imparts low viscosity to the brine; improving brine uptake and dispersion, while also reducing purge and syneresis after injection. The result is improved yield in raw poultry products, with enhanced juiciness in cooked chicken.

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

Inspire

Leverage GPI 100S to improve quality and yield in raw poultry parts like chicken drumsticks and wings. For cooked products, leverage GPI 100S to improve juiciness in rotisserie chicken, thanksgiving turkey, and poultry breast cold cut.

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

INGREDIENTS

Injection Marinated Whole Chicken

Chicken Injection	Extension Rate	% in Finished Product
Chicken Broiler, Whole	100%	86.21%
Brine	16%	13.79%
Total	116%	100%

Brine Composition	Brine %	% in Finished Product
Water	73.47%	10.13%
Ice	20%	2.76%
Salt	3.63%	0.50%
GPI 100S	1.45%	0.20%
Phosphate (STPP)	1.45%	0.20%
Total Brine	100%	13.79%



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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 100S**. 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 at up to 16.0% 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 chickens to rest and stabilize for 5 -10 minutes.
- Package and prepare for storage.

NUTRITIONAL FACTS

Serving size 1 chicken quarter (500g)

Amount per serving
Calories 496

% Daily Value*

Total Fat 32.4g	42%
Saturated Fat 9.5g	48%
Trans Fat 0.2g	

Cholesterol 191mg **64%**

Sodium 638mg **28%**

Total Carbohydrate 0mg **0%**

Dietary Fiber 0g **0%**

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

Protein 40g

Vitamin D 0.28mcg **0%**

Calcium 39mg **3%**

Iron 3mg **15%**

Potassium 0mg **0%**

*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