



# Injection Marinated Whole Chicken

With GPI 096S



## Guide

For processors with a focus in quality looking to increase yield, improve brine retention and juiciness in marinated whole 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 096S**. This carrageenan blend stabilizes and retains the brine in whole muscle poultry products specifically with extension rates under 20%. GPI 096S imparts low viscosity to the brine, reducing purge and syneresis. For cooked poultry products, it's added gel strength improves sliceability, reducing processing loss.

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

## Inspire

Leverage GPI 096S to improve quality and yield in raw poultry parts like chicken drumsticks and wings. For cooked products, leverage GPI 096 to increase yields 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%
<b>Total</b>	<b>116%</b>	<b>100%</b>

Brine Composition	Brine %	% in Finished Product
Water	73.47%	10.13%
Ice	20%	2.76%
Salt	3.63%	0.50%
<b>GPI 096S</b>	<b>1.45%</b>	<b>0.20%</b>
Phosphate (STPP)	1.45%	0.20%
<b>Total Brine</b>	<b>100%</b>	<b>13.79%</b>



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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 096S**. 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\***

<b>Total Fat</b> 32.4g	<b>42%</b>
Saturated Fat 9.5g	<b>48%</b>
Trans Fat 0.2g	

**Cholesterol** 191mg **64%**

**Sodium** 638mg **28%**

**Total Carbohydrate** 00mg **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.

Looking for inspiration?

Contact: [info@gpiglobal.com](mailto:info@gpiglobal.com)