

**Brisbane Office:**  
61 Seaholly Crescent  
Victoria Point  
Qld. 4165  
Australia

P: +61 7 3820 7545  
F: +61 7 3820 7545  
[www.yblfood.com.au](http://www.yblfood.com.au)



**Gold Coast Office:**  
12 Witheren Circuit  
Pacific Pines  
Qld. 4211  
Australia

P: +61 7 5580 1495  
F: +61 7 5580 1495  
[lab@yblfood.com.au](mailto:lab@yblfood.com.au)

## PRODUCT INFORMATION

### NATRALTECH CT<sup>1</sup> TENDA ADE C

*with advanced Bonded-Moisture System*  
**Chicken Marinade Premix**

#### DESCRIPTION.

The NATRALTECH CT<sup>1</sup> TENDA ADE range of marinade premixes are scientifically formulated powders for moisture enhancing and tenderizing poultry meats without phosphates (i.e., without the additive numbers 339, 340, 341, 450, 451, & 452). These premixes are formulated for use in injection and massaging systems to extend the poultry meat by nominally 6-12% and improve the tenderness of firmer cuts of meat.

The primary tenderization ingredient is kiwi fruit extract powder (see further information below).

#### BENEFITS AND ADVANTAGES.

1. No additive numbers – Clean Label
2. No phosphate
3. Consistent tenderness – quick results
4. Scientifically formulated proven optimized natural system
5. Clean flavour – no metallic notes from phosphates
6. Advanced water binding technology – yield retention
7. Easy to use – simple quick dissolution premix

#### KIWI FRUIT EXTRACT POWDER.

Raw kiwi fruit has long been used by chefs as a tenderising agent usually by finely chopping and spreading it directly onto the meat or by including it in marinades. The disadvantage of using the kiwi fruit in this way is that it is a very powerful source of enzyme (actinidin) and it is easy to use too much which results in meat with a slimy, poor texture and unappetising appearance.

Kiwi fruit extract powder is a natural product prepared from high-grade kiwi fruit. The unique and innovative extraction procedure ensures the protease enzyme “actinidin” is available in high consistent levels. Thus the low and optimal usage of the enzyme via a premix application assures the ideally suited product for use either in the kitchen or in a commercial meat processing plant at a cost-effective rate.

<sup>1</sup> Clean Technology

***Hands on support for the growth of Your Food Business***

**USAGE**

a. INJECTION

Make pickle as 1kg TENDAIDE C premix in 3.5 litres of iced water. Inject to 6-12% extension.

b. MASSAGING

After inject to achieve the best yield results, and to improve the texture and evenness of the moisture up-take it is advised to consider a massage step. 6rpm for 30-90 minutes depending on the meat piece size.

This product has also been formulated to be used in conjunction with sodium lactate solution or a similar approved product to aid shelf-life. Please contact us to aid you in your pickle make-up for the use of sodium lactate.

**SPECIFIC REQUIREMENTS**

<b>Chemical Parameters</b>	<b>Average Value</b>
Moisture	<10%
<b>Microbiological Parameters</b> <i>(Using AOAC, Aus Std or equivalent, validating testing methods)</i>	<b>Specified Value</b>
Total Viable Count/g	<50,000 CFU
Salmonella/25g	Not detected
E.Coli/g	Negative
<b>Organoleptic</b>	
Odour	Not off odours. Odour is neutral.
Visual (powder)	White to beige powder. No lumps.
Taste	Salty, with a subtle sweetness

**INGREDIENTS**

Maltodextrin, Salt, Starch (Tapioca, Potato), Dextrose, Xanthan Gum, Kiwifruit Extract.

**OR**

Maltodextrin, Salt, Starch (Tapioca, Potato), Dextrose, Carrageenan Gum, Xanthan Gum, Kiwifruit Extract.

**NUTRITIONAL PANEL to check.**

	Premix Powder AS PER 100g SERVE	In 98CL Chicken 10% extension Per 100g
ENERGY(kJ)	1,336	410
PROTEIN (g)	0.0	18.9
FAT - Total (g)	0.0	1.6
- Saturated (g)	0.0	0.4
CARBOHYDRATE		
- Total (g)	77.5	1.4
- Sugars (g)	14.5	0.4
SODIUM (mg)	7,315	225

**COUNTRY OF ORIGIN STATUS**

This product is made from local and imported goods.

**ALLERGEN STATUS**

This product is produced in an environment which processes wheat, soy dairy and egg products.

**GENETIC MODIFICATION**

This product must not be, or contain ingredients, which have been genetically modified

**PACKAGING**

25kg bags: 32 per pallet (can be varied if required).

**SHELF LIFE AND STORAGE**

6 months minimum when stored in a cool, dry area (<30°). Product is hygroscopic, reseal partly used packages to maintain optimum freshness.

*Information contained within this Specification is accurate and reliable to the best of our knowledge. It is the user's responsibility to determine their own application conditions.*

**Edition 1: 19-Feb-09**

**Authorisation: Wally Young**