



LORYMA

Brine additives

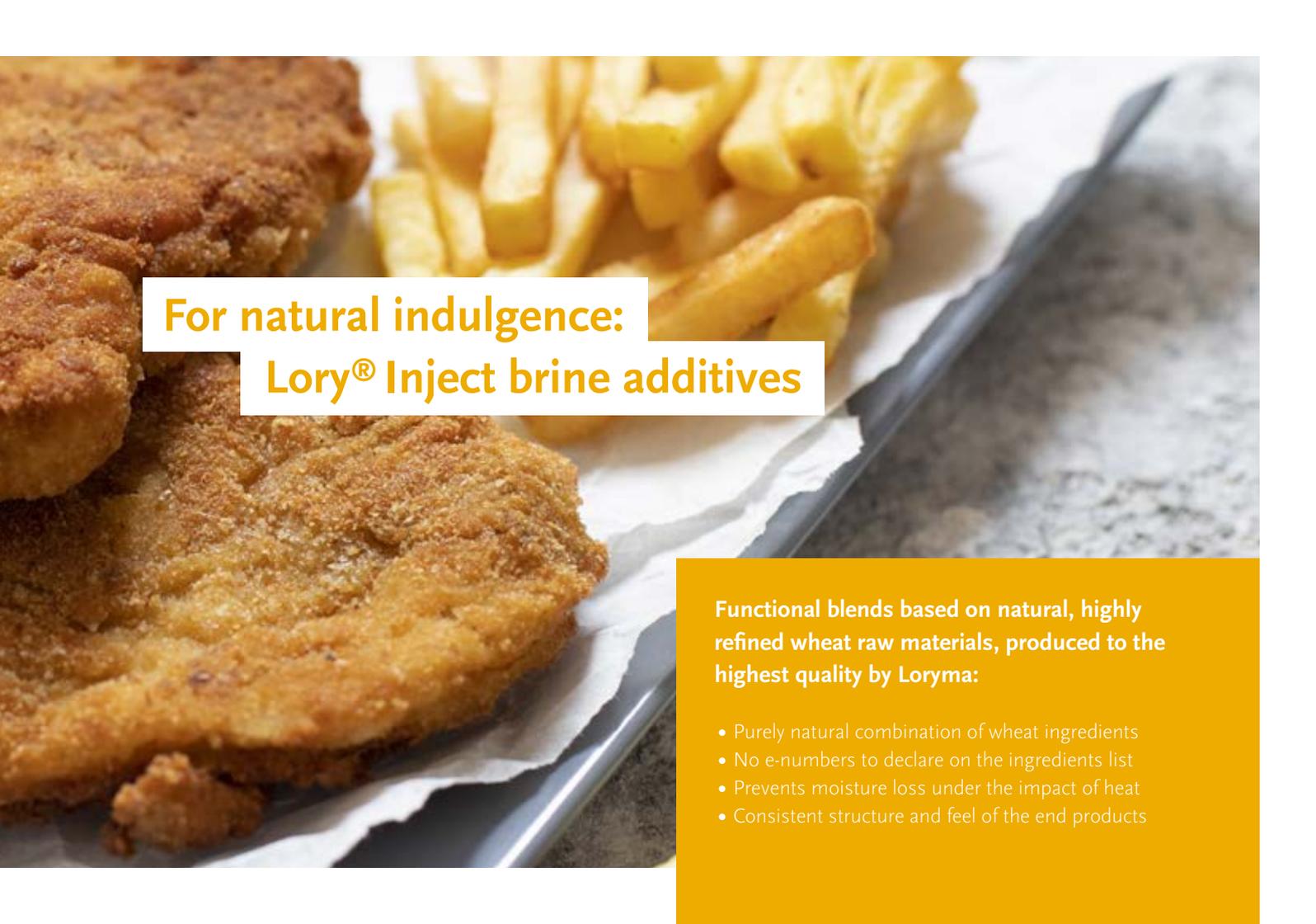
Portfolio: functional blends

Take food further.

Tender and a guaranteed success – natural brine additive for the perfect schnitzel

Make your meat, fish and poultry products more tender and succulent. Reduce cooking losses and improve the quality of your convenience products. Lory® Inject brine additives allow for breaded applications with a cleanlabel, and are ideally suited for meat preparations used in the industrial manufacture of, for example, breaded meat products, roast meat and steaks.





For natural indulgence:

Lory[®] Inject brine additives

Functional blends based on natural, highly refined wheat raw materials, produced to the highest quality by Loryma:

- Purely natural combination of wheat ingredients
- No e-numbers to declare on the ingredients list
- Prevents moisture loss under the impact of heat
- Consistent structure and feel of the end products

What do Lory® Inject brine additives consist of?

Lory® Inject brine additives are a completely natural combination of wheat ingredients – which enable the creation of clean label products – based on functional proteins, moisture-binding small grain starches and swelling flours.

The blend is injected as a liquid into the meat and enables premium product quality as well as process stability during production, the packaging processes and preparation.

Lory® Inject brine additives

Functional proteins

Lory® Protein H11



Moisture-binding small grain starches

Lory® Starch Iris



Swelling flours

Lory® Flour PX16



Perfect meat products

Great alone, unbeatable in combination. The three building blocks of Lory® Inject brine additives

Lory® Protein H11	Lory® Starch Iris	Lory® Flour PX16
Lory® Protein is an enzymatically hydrolysed wheat protein with high solubility. It is a natural source of protein that is ideally suited for the protein enrichment of meat and meat alternatives.	Lory® Starch Iris is a wheat starch with a high proportion of small starch grains. The product is obtained from selected wheat flours by means of physical processes.	Lory® Flour is a pregelatinized, highly soluble and dispersible wheat swelling flour. It prevents sedimentation of the spray brine and increases the amount injected.

Benefits

- Nutritional optimisation through supplementation of vegetable protein
- Solubility optimised for use in brine systems
- High dispersibility
- Good sedimentation behaviour results in homogeneous brine during production
- No agglomerate formation
- Neutral taste
- No foam formations, so no loss of pressure in the injector

Benefits

- Cost-effective alternative to rice starch
- Small particles
- More tissue accessible in tumblers than ordinary cereal or root starches
- Texture of meat remains juicy but not watery
- No e-numbers
- Creates crispness in coatings

Benefits

- Highly functional and declaration-friendly (no e-numbers)
- Serves to increase and determine the viscosity in the brine system and replaces hydrocolloids
- Prevents sedimentation and serves as a carrier for water-insoluble ingredients
- Good dispersibility, does not form agglomerates that could clog injection needles
- Neutral taste

As a raw materials producer, Loryma offers both the individual building blocks as well as combinations of them. Optimal interaction results in raw material combinations that are more efficient and sustainable than the sum of the individual components.

Optimal interaction within the Loryma modular system

The liquid brine can be combined with further functional products from the Loryma modular system, such as wet breadings (batter) and dry pre-breadings (dusting).

All Loryma breadings are based on specially developed wheat starches that ensure stable, firm and bubble-free adhesion to the food being breaded – consistently when deep-frying, deep freezing and defrosting again. Whether the texturising coating consists of breadcrumbs, dough or cornflakes, a stable, blister-free bond is assured.





Individual brine recipes to optimise meat products

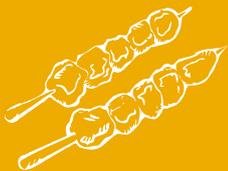
We tailor brine additives to the requirements. Example of a Loryma brine recipe for pork, chicken or veal schnitzel:

Brine composition	Percentage
Table salt	6%
Lory® Inject 221	9%
Iced water	85%
Brine	100%

With an injection rate of 20% in relationship to the fresh meat weight, a yield of 2 to 5%* can be attained.

Dosage per litre of brine at 20–25% injection rate (IR)	
Lory® Starch Iris	4–6%
Lory® Flour PX16	3–4%
Lory® Protein H11	3%

Dosages in the end product (injected meat)	
Lory® Starch Iris	0.6–1%
Lory® Flour PX16	0.5–0.8%
Lory® Protein H11	0.5–0.6 %



*The yield figure is volatile and depends on the product and the manufacturing process.



Greater quality, performance and cost-effectiveness for your products.

We have served as a reliable partner to the food industry for over 40 years. With our innovative solutions, we support you in optimising your products in terms of texture, quality and flavour, and in developing new food concepts in line with future trends. With certified quality and safety. With in-depth industry knowledge and a wealth of expertise in the field of industrial food production.

Loryma. Take food further.



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