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Meat Marinade

featuring Eggstend® 300

Formula	% by Weight
Eggstend® 300	3.00
Brown Sugar	8.90
White Sugar	7.90
Maltodextrin 10DE	3.20
Salt	1.90
Onion Powder	.74
Garlic Powder	.72
Dried Mustard	.45
Celery Salt	.30
Black Pepper	.09
Tomato Paste	26.00
Water	21.00
White Cider Vinegar	21.00
Dark Molasses	4.80
Total	100.00

Procedure

- In a hobart type mixer blend all dry ingredients on low for several minutes.
- Place all liquids into a food processor and blend on low for several seconds
- While blending on low spoon dry ingredients into the food processor.
- Continue blending for several minutes until well mixed.
- Place marinade into a saucepan and heat to 180°F while constantly whisking
- Continue whisking while holding for 5-10 minutes at 180°F. Remove from heat when marinade becomes thick and creamy.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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Meat Marinade

Control

Formula	% by Weight
Brown Sugar White	8.90
Sugar Maltodextrin	7.90
10DE Salt	3.20
Starch (Cold Water Soluble)	1.90
Onion Powder	1.00
Garlic Powder	.74
Dried Mustard	.72
Celery Salt Black	.45
Pepper	.30
	.09
Tomato Paste	28.00
Water	21.00
White Cider Vinegar	21.00
Dark Molasses	4.80
Total	100.00

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