

Marinades

Marinades are a simple and tasty method to expand product lines. A.C. Legg, Inc., offers a variety of marinades that begin with a basic natural enhancement and circle the globe with other exotic flavors. The benefits to using A.C. Legg's marinades include variety, increased juiciness, and dollar value added to beef, pork, lamb, poultry, seafood, and wild game.

Marinade Manufacturing

The first factor to consider is how much percentage pickup over green weight (starting meat weight) to achieve. A.C. Legg's marinades work excellently in the 8.00% to 20.00% range. Review the simple formulas listed below for calculating percentage pickup.

25.00 lbs. of meat with a 10% pickup = 27.50 lbs. of final product weight.

25.00 lbs. of meat with a 15% pickup = 28.75 lbs. of final product weight.

In the case of 10% pickup, the weight of the marinade is 2.50 lbs. or 40.00 oz. Subtract the weight of the seasoning from the total marination weight (in this case, 2.50 lbs. or 40 oz.) and that value is the amount of water to add.

Example:

Blend 121 Lemon Pepper Marinade for 25 lbs. of meat weighs 7.25 oz.

For 10% pickup: 40.00 oz. – 7.25 oz = 32.75 oz. water

For 15% pickup: 60.00 oz. – 7.25 oz. = 52.75 oz. water

In the formula above, take the total marination (water and seasoning) weight, subtract the seasoning weight, and you are left with the amount of water you will need.

A.C. Legg, Inc., offers a variety of marinades. Flavors include Natural (Blend 119), Cajun Style (Blend 120), Lemon Pepper (Blend 121), Hot and Spicy (Blend 122), Italian (Blend 128), Barbecue (Blend 129), Mesquite (Blend 142), Butter Garlic (Blend 144), Greek (Blend 146), Teriyaki (Blend 147), Buffalo (Blend 148), Fajita (Blend 151), Zesty Fajita (Blend 154), New Orleans (Blend 166) and Garlic Parmesan (Blend 172).



Vacuum Tumbled Marinades

Vacuum tumbling marinades is one the most efficient ways to achieve percentage pickup.

10% pickup = 40.00 ounces

Example for vacuum tumbling at 10%:

- 25.00 lbs. of meat
 - 24.00 oz. of water
 - 16.00 oz. or 1 bag of A.C. Legg's Marinade
1. Mix seasoning with water, then add to 25.00 pounds of meat in the vacuum tumbler.
 2. Seal the tumbler and pull a vacuum to 25 sq inches Hg. Tumble at 6 to 8 RPM for 20-30 minutes.

This procedure will work for various percentage pickups and all A.C. Legg, Inc., marinades by simply adjusting the added water.

Static Marinades

Success can still be achieved without the use of a vacuum tumbler. It will be necessary to use additional water to adequately cover the meat.

1. Place 25.00 pounds of meat into a holding container.
2. Mix 1 bag of seasoning with 48.00 ounces of water (add more water until meat is completely covered).
3. Pour onto meat and mix until adequately distributed.
4. Place in refrigeration for a minimum of 4 hours and up to 24 hours before cooking or packaging.

Tips for Perfection

- A. Replace a portion of the water with fruit juices, honey, molasses, soy sauce, or any other liquid that will add an extra dimension of flavor. Always chill water and other liquids to below 40 °F when possible.
- B. Add 1.00 ounce of ground red pepper to the marinade to make a spicy version of the flavor profile.
- C. Add parsley flakes or any whole herb to enhance the overall appearance of the finished product.

