

Marinades

The art and science of marinating meat products is the greatest success story of the last decade. A processor can take the same raw material such as a center cut boneless loin chop and create limitless variations in flavor. Marinades are a simple and tasty method to expand product lines. A.C. Legg Inc. offers a wide variety of marinades that begin with a basic natural enhancement and circle the globe with many other exotic flavors. The benefits to using A.C. Legg 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 to achieve. A.C. Legg marinades work excellently in the 8.00% to 20.00% range. Review the simple formulas listed below for calculating percentage pickup.

25.00 pounds of meat at 10% pickup = 27.50 Pounds

25.00 pounds of meat at 15% pickup = 28.75 Pounds

The marinade is the difference from the green weight of the meat to the finished marinated weight.

In the case of 10% pickup that weight is 2.50 pounds or 40.00 ounces.* Subtract the weight of the seasoning from the total marination weight and that value is the amount of water to add.*

For example:

A.C. Legg #121 Lemon Pepper Marinade weighs 7.50 ounces.

For 10% pickup:

40.00 Ounces – 7.50 Ounces = 32.50 Ounces Water

For 15% pickup:

60.00 Ounces – 7.50 Ounces = 52.50 Ounces Water

Subtract the weight of any marinade from the total non-meat ingredients, pickup weight and the difference is the amount of water to add.



Marinades Continued

Vacuum Tumbled Marinades

Vacuum tumbling marinades into raw materials is the most efficient way to achieve percentage pickup.

For 10% pickup = 40.00 Ounces

Listed below is an example for vacuum tumbling at 10%.

25.00	Pounds Meat
24.50	Ounces Water
15.50	Ounces 1 Bag A.C. Legg Marinade



Mix marinade with water, add to 25.00 pounds of meat in the vacuum tumbler. Seal the tumbler and pull a vacuum to 25 sq inches Hg. Tumble at 6 to 8 rpms for 20 minutes.

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

Static Marinades

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

Place 25.00 pounds of meat into a holding container. Mix 1 bag of marinade with 48.00 ounces of water. Pour into meat and mix until adequately distributed. Place in refrigeration for a minimum of 4 hours and up to 24 hours before cooking or packaging.

Tips for Perfection

- 1) Replace the water with fruit juices, vegetables juices, honey, molasses, soy sauce or any liquid that will further impact the flavor. Always chill water and other liquids to below 40 degrees Farenheit when possible.
- 2) Combine portions of several marinades to create a complex and exciting flavor profile.
- 3) Add 1.00 ounce of ground red pepper to the marinade to make a hotter version of the flavor profile.
- 4) Add parsley flakes, or any whole herb to enhance the overall appearance of the finished product.

