



## PERCENT GAIN OF MARINATED/SAUCE PRODUCTS

### Purpose

This instruction details how to determine the percent gain of marinated/sauce products.

### Policy

USDA Graders shall verify and document the times and settings for vacuums, massagers, injectors, etc. when these parameters are listed in the specification. The frequency of marination/sauce verification shall be a minimum of 1 batch per shift or more frequently if requested by the QAD Supervisor.

### Procedure

To determine the percentage of marinade gain of product, select 5 random pieces each sampling period. For proportionately packed chicken parts, for example, 8-piece or 9-piece cut-up chicken, check the equivalent parts of one whole chicken. Identify and weight the applicable parts before marinating and then return them to the production area for injecting, tumbling, or massaging. Methods of identification include netting, tags, or other methods approved by the Supervisor. After marinating, weigh the marinated parts that were previously identified on the production line. When marinating by tumbling or massaging, one tank of product is to be weighed prior to marination and documented on the worksheet. After marination, record the weight of the injected/marinated product on the worksheet.

Calculate the percentage of gain as follows:

$$\left( \frac{\text{Basted weight} - \text{unbasted weight}}{\text{Unbasted weight}} \right) \times 100 = \text{Percent marinade gain}$$

Alternatively, if the above method is not feasible due to production or facility limitations, the percentage of gain may be determined by weighing one tank of product prior to marinating, weighing the amount of marinade solution to be added to the meat, and calculating as follows:

$$\left( \frac{\text{Weight of marinade solution}}{\text{Weight of unmarinated meat}} \right) \times 100 = \text{Percent of marinade added}$$

In this case, the percent of marinade added to the meat cannot exceed the maximum percent marinade pickup allowed according to the product specification.

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