

Marination Glaze

Flavor Delivery Platform

A bold and cost-effective marination technology that infuses and enriches flavor of center-of-plate proteins.

Features & Benefits

- Enhance quality and consistency of center-of-plate proteins
- Cost-effective and simple way to diversify existing meat program
- Preserves moisture of meat, adding flavor without drying it out
- Versatile application methods to accommodate customer operations (e.g. tumble, spray, soak, inject, sous vide, etc.)
- Protects and preserves products from freezer burn
- Customizable flavor profiles, simply dial flavor up or down based on unique needs



70% of consumers say high quality meat/seafood is an important factor when choosing what grocery store to shop at.
- Datassential, 2023

