

Marination Systems

Rubix Foods Marination Systems

A fluid, all-in-one marination technology that infuses and enriches the flavor of center-of-plate proteins.

Features & Benefits

- Enhances quality and consistency of center-of-plate proteins.
- Offers simple way to diversify and premiumize existing meat program with customized flavor.
- Preserves moisture of meat, adding customizable flavor without drying it out.
- Offers versatile application methods to accommodate customer operations, including tumble, spray, static marinade, injection, and sous vide.
- Protects and preserves products from freezer burn.
- Available in flexible packaging options, including portion control packets, pouches, drums, and totes.



When judging whether a menu item offers good value, taste is the #1 priority for consumers.
- Datassential Value Equation, 2025

