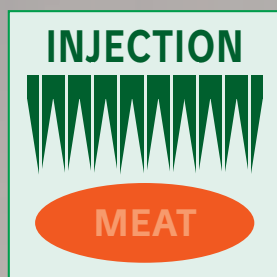
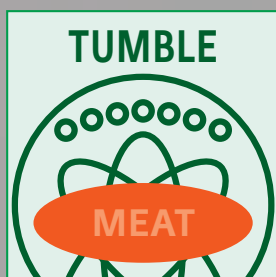




TenderFox®

INJECTION AGENT
FOR MEAT AND FISH

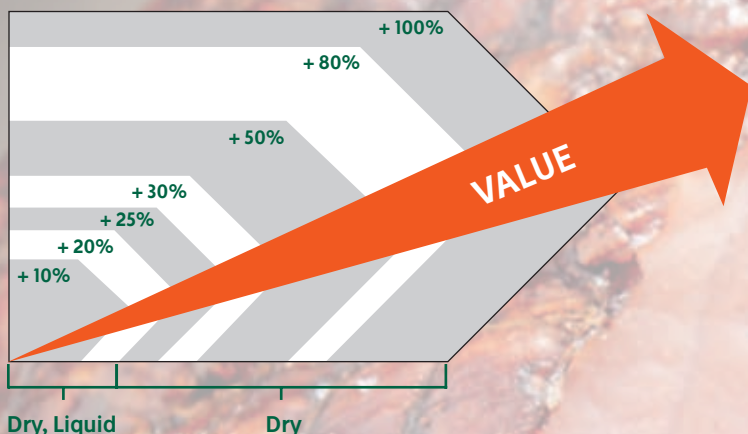


TECHNOLOGICAL OPTIMISATION AND ADDED VALUE

.....

TenderFox® is suitable for technological optimisation and added value of beef, pork, lamb, poultry and fish.

TenderFox® significantly intensifies the taste of processed meat and increases the yield by up to 100 %.



BENEFITS AT A GLANCE

.....

- Flexibly increases added value
- Easy to use
- Can be combined with FUCHS TopFox® (top seasonings) for a wide variety of tastes
- Stable in storage
- Also available as a liquid variant up to 20% injection quantity



Added
value
for meat
and fish

TenderFox®

INJECTION AGENT
FOR MEAT AND FISH

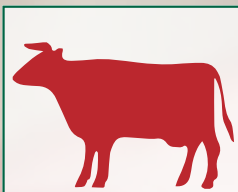


THE VALUE BOOSTER

TenderFox® was developed to compensate for production and storage losses in meat and fish and to improve the yield. Highly efficient and effective, TenderFox® is injected into meat or fish as an injection brine.

To ensure safe and easy processing, TenderFox® is also available as a liquid product for highly-concentrated brines. In the field of highly-injected products (with an injection volume of 20% or more), it is exclusively available as a powder incl. brine stabiliser. Starting with the basic seasoning for versatile application, TenderFox® is also available in the aromatised variants pulled meat, cured pork and boiled ham as well as in the taste varieties poultry, pork and beef.

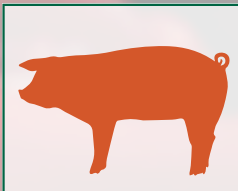
In combination with FUCHS TopFox® top seasonings, TenderFox® can be embellished for versatile application, e.g., also in the taste varieties lamb, herbs, chili or smoke. With TenderFox®, you can optimise your added value in combination with an exquisite taste – a unique solution.



BEEF



POULTRY



PORK



FISH



INTENSIVE AND MULTI-FACETED

TenderFox® as an injection agent for meat and fish optimises your product several times. It improves the sensory experience in terms of taste, tenderness and juiciness, increases the added value and enhances the flexibility.

Product Name	Suitable for	Clean Label	Suitable for Halal	Product Properties		Yield
				Consistency	Taste	
TenderFox 10-20 Basic	Pork, Beef, Poultry, Fish		●	Liquid	aromatic, with taste of broth	up to 20 %
TenderFox 10-20 Basic	Pork, Beef, Poultry, Fish		●	Dry	aromatic, with taste of broth	up to 20 %
TenderFox 10 Basic CL	Pork, Beef, Poultry, Fish	●	●	Dry	aromatic, with pepper	up to 10 %
TenderFox 25 Basic CL	Pork, Beef, Poultry	●	●	Dry	aromatic, with pepper	up to 25 %
TenderFox 30 Basic	Pork, Beef, Poultry		●	Dry	aromatic, with taste of broth	up to 30 %
TenderFox 50 Basic	Pork, Beef, Poultry		●	Dry	aromatic, with taste of broth	up to 50 %
TenderFox 80 Basic	Pork, Beef, Poultry		●	Dry	aromatic, with taste of broth	up to 80 %
TenderFox 100 Basic	Pork, Beef, Poultry		●	Dry	aromatic, with taste of broth	up to 100 %
TenderFox 10-20 Cured Pork	Pork			Liquid	juniper, pepper, fresh taste	up to 20 %
TenderFox 10-20 Cured Pork	Pork			Dry	juniper, pepper, fresh taste	up to 20 %
TenderFox 10-20 Boiled Ham	Pork			Liquid	aromatic, with taste of broth and nutmeg	up to 20 %
TenderFox 10-20 Boiled Ham	Pork			Dry	aromatic, with taste of broth and nutmeg	up to 20 %
TenderFox 10-20 Pulled Meat	Pork, Beef, Poultry		●	Dry	smoke and fresh tomato	up to 20 %
TenderFox 50 Poultry	Poultry		●	Dry	poultry and broth taste	up to 50 %
TenderFox 50 Beef	Beef		●	Dry	beef and broth taste	up to 50 %
TenderFox 50 Pork	Pork			Dry	pork and broth taste	up to 50 %
TenderFox 80 Poultry	Poultry		●	Dry	poultry and broth taste	up to 80 %
TenderFox 80 Beef	Beef		●	Dry	beef and broth taste	up to 80 %
TenderFox 80 Pork	Pork			Dry	pork and broth taste	up to 80 %

TenderFox® OPTIMISES SEVERAL TIMES:

- Optimises the sensory experience (taste, tenderness, juiciness)
- Increases the added value
- Enhances the flexibility of your product



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