

Meat Sauce Manufacturing Process



01 MEAT SAUCE

Meat sauce is a sauce widely used by food processors, franchises, and meat processing companies. It is one of the ingredients that have greatly increased in demand with the development of meal kits and delivery businesses. Processed meat sauces usually make up a large portion of seasoning sauces based on soy sauce or Paste sauce, including Brining sauce for chicken and other meats.

Meat sauce

- *Beef, Pork, Chicken Seasoning Sauce
- *Bulgogi Sauce
- *Sausage, Ham Seasoning Sauce

Brining sauce

- *Chicken Brining sauce
- *Beef, Pork Brining sauce
- *Other meat Brining sauce

02 Problems with existing processes.

- 1) When powders such as spices, seasonings, starch, thickener, and powder are added to the paste or soy sauce base, which is the basis of the sauce, the viscosity increases, and it takes a lot of time for the powder to coagulate on the liquid surface and evenly disperse it.
- 2) When natural ingredients such as green onion, garlic, onion, and ginger are added, the texture is not good and the homogeneity is often poor. Therefore, separate equipment is required to finely grind the material to improve the completeness of the result, and the processing time is lengthened.
- 3) As the viscosity of the sauce increases, the dead zone (the part where the dispersing force of the rotating blade is not transmitted) increases, making it difficult to distribute evenly.



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