

FAQ about TenderPork

What does the TenderPork marinade contain?

All TenderPork products are marinated with the same basic marinade: water, salt, sugar, cornstarch, potato starch and sodium ascorbate.

What percentage of each product is constituted of marinade?

Mignon and steaks	10 %
Other products	4 %

How deep does the marinade penetrate the meat?

All TenderPork products absorb the marinade throughout the entire cut.

What is it that makes the meat juicy?

The salt and starches in the marinade act as a sponge – holding on to all the meats juices.

Why buy meat that is more expensive than normal meat?

Because TenderPork has a significantly superior eating quality, the basis of which leads to much finer meals and eating experiences. Because the preparation is made much simpler for the chef, it produces savings in preparation times, and reduces the risk of wastage.

What happens if you fry the meat too long?

TenderPork will retain its tenderness and superior taste characteristics, however there may be shrinkage of the meat relative to the overcooking.

How long can the meat be kept warm?

TenderPork can be kept warm on a hotplate or under a hot-lamp for several hours without compromising the taste, tenderness or appearance.

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Can the meat be fried and reheated?

Yes – TenderPork is excellent for re-heating and maintains its superior quality.

Is the cornstarch GMO free?

Yes. All the starches used in TenderPork products are GMO free.

Why use sodium ascorbate in the meat?

Sodium ascorbate is an anti-oxidant that prevents ranciding. Sodium ascorbate also stabilises colour so that the meat keeps its natural colour longer.

If TenderPork is so good – why has no one done it before?

The need for TenderPork has risen as consumers demand leaner products that taste good and are still tender and juicy. This is difficult in catering kitchens where the meals are often prepared hours ahead of serving. Danish Crown in Hadsund, Denmark, developed the TenderPork process together with Tulip with an investment in facilities and research of more than £1million.

Has the technique been patented or could it be copied?

The product cannot be patented and although attempts at copying the technique are expected, the technique is extremely complex, and requires significant investments in specialist production machinery.

Can the technique be used on beef?

Yes – in our efforts to develop the highest quality products for the caterer, Tulip are currently researching the production technique on other meat products.

How long is the shelf life?

All TenderPork products have a frozen shelf life of nine months.

Why buy meat that contains water and pay more?

TenderPork is an added value processed product and should be compared in price with other added value processed products and not normal cuts.

How can you best describe the taste and appearance of the TenderPork products?

The taste

Simply succulent! The marinade within the meat holds onto all the finest juices of the pork, and the texture is of the finest tenderness.

Appearance

Perfect presentation every time. The meat has the appearance of the finest cuts prior to cooking – and maintains it all the way through to the plate.

The additional benefits of the TenderPork range do not lie solely in the unique marinade.

Significant extra value is instilled throughout the whole production process – from the Danish Crown slaughterhouse that debones and prepares the meat to the highest quality, through to the consistency of portions delivered to the caterer in perfect condition.

Tulip Food Service produce a wide range of high quality meal solutions for the discerning caterer. We are dedicated to providing both traditional and innovative products through our specialist development facilities and experienced sales team.

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