



Chicken Thigh Kebab

Kebab-style spiced chicken thigh

Featured Products & Benefits

TARI® COMBI P 550 | TARI® SPICE Kebab A nG

- Reduced cooking loss
- Good colour stability
- Easy brine preparation
- Well-balanced flavour profile
- No MSG

Chicken Thigh Kebab

Authentic succulent kebab-style chicken

Ingredients	Total %
Raw Materials	
Chicken Thigh, deboned 0°C	100,00
Brine	22,00
Brine	
Water/Ice	85,00
TARI® COMBI P 550	4,30
TARI® SPICE Kebab A nG	10,70
TOTAL	100%

Nutrition Facts	per 100 g
Energy	762 kJ / 183 kcal
Fat	12
Carbohydrate	0,5
- Of which Sugars	0,5
Protein	19
Salt	1,5

* Theoretically calculated nutrition facts

Preparation Instructions

- Dissolve **TARI® COMBI P 550** as first component in the whole amount of water. Then add **TARI® SPICE Kebab A nG** The temperature of the brine should be below 0°C
- Tumbling at 8 RPM for 90 min (720 total revolutions)
- Place the meat on grids and heat treat as follows:

Time	Procedure	Temperature	rel. Humidity
20-25 min	Cooking	160°C	15%
- The cooling is recommended at a temperature of 2°C
- The temperature of the product should not exceed 4°C before packaging



Get in touch and discover transformative functional ingredients

Visit: iclfood.com/contact
Follow us on [LinkedIn](#)