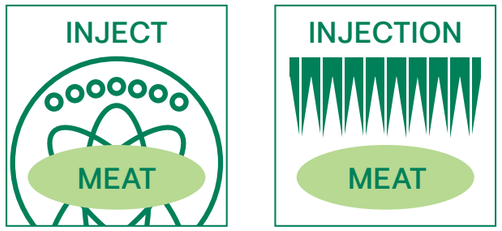
FUCHS GRUPPE

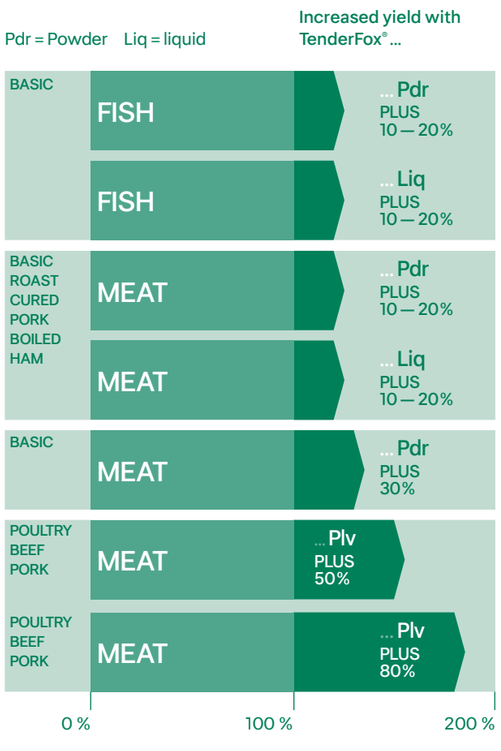
TenderFox®

Injection agent for meat and fish

Technological optimisation and added value

TenderFox® is suitable for meat processing applications — 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 to up to 180%.





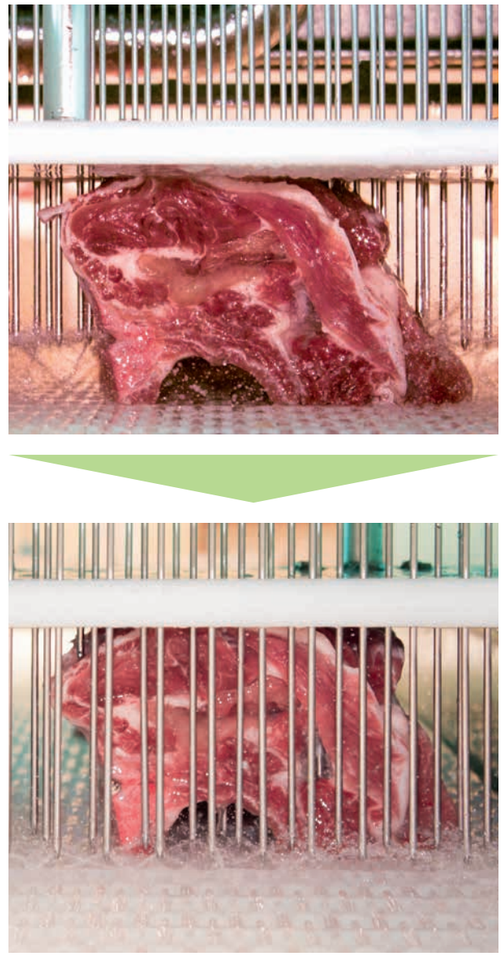
The value booster

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 30% 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 roast, cured pork and boiled ham as well as in the taste varieties poultry, pork and beef.

In combination with FUCHS TopFox dry 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.



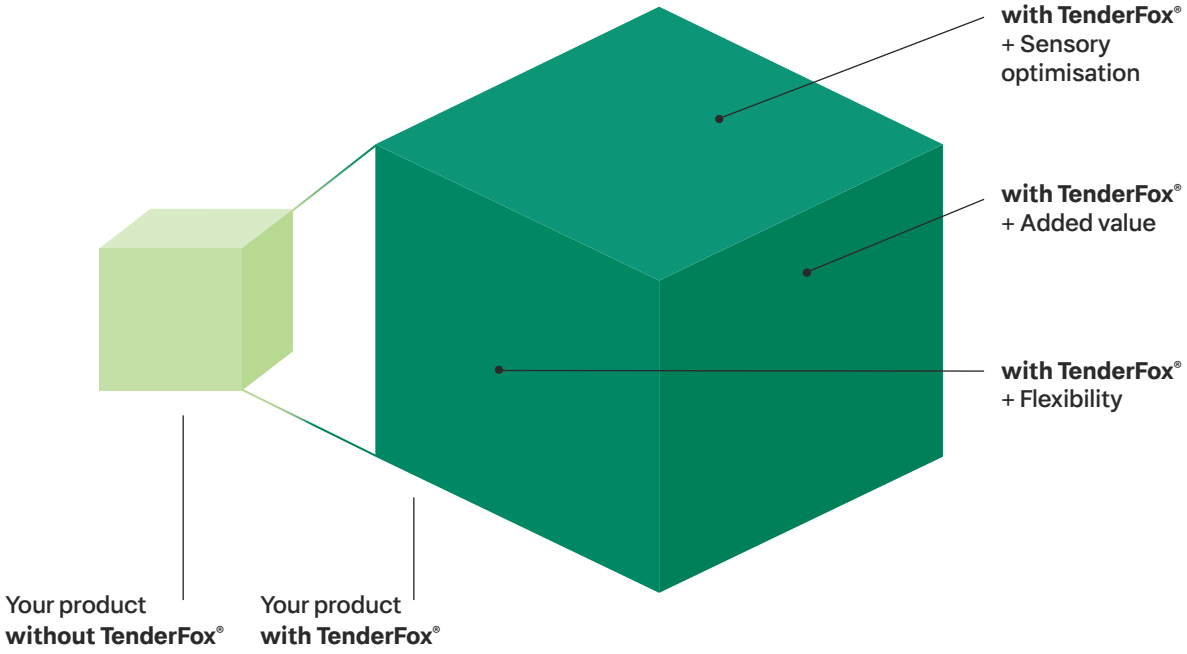
Benefits at a glance

- Flexibly increases added value
- Easy to use
- Makes meat and fish juicy and tender
- 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 30%

Intensive and multi-faceted

TenderFox® as an injection agent for meat and fish optimises your product in three ways. It improves the sensory experience in terms of taste, tenderness and juiciness.
Additionally, it boosts your flexibility, as it enables many other applications in combination with FUCHS TopFox and is suitable for a wide variety of meat and fish types. On top of this, it increases your added value, as the various injection volumes from 10–80% substantially increase the fish and meat yield in a highly flexible way depending on the application.

Technological optimisation



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